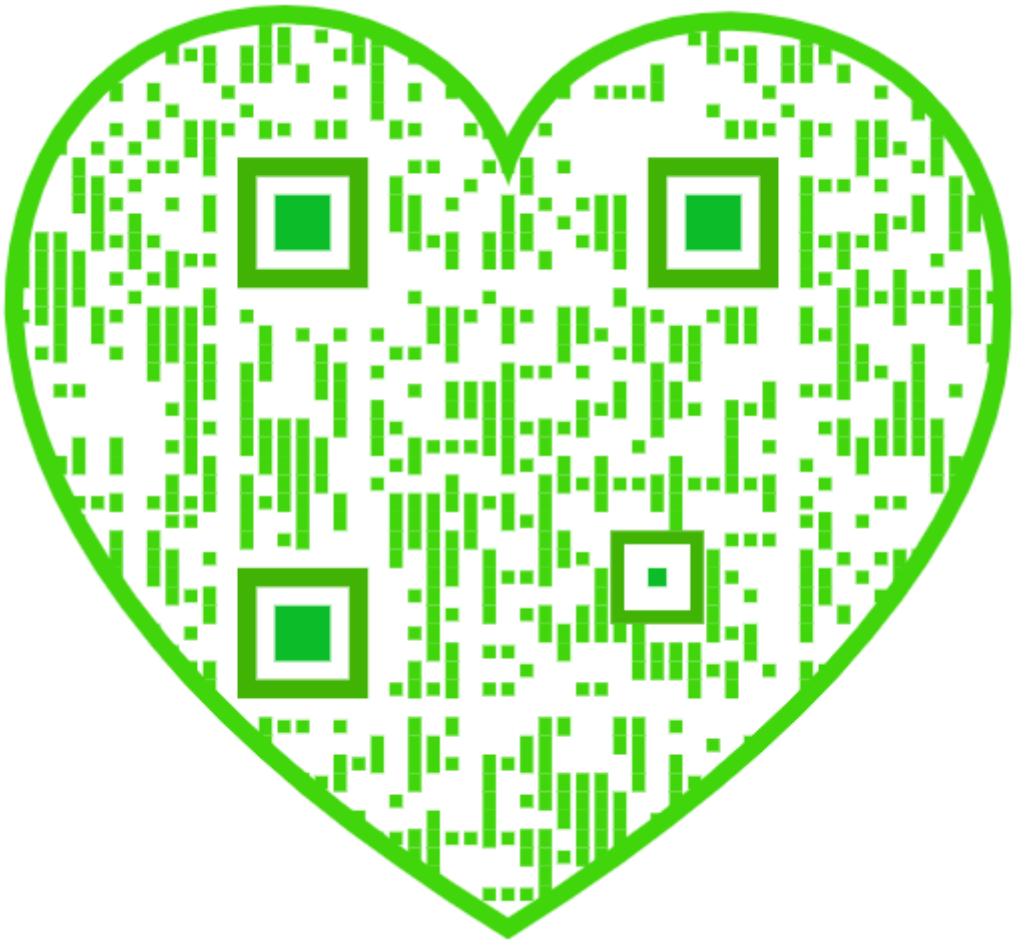
OUR SISTERS RECIPES



The original of this book is in
the Cornell University Library.

There are no known copyright restrictions in
the United States on the use of the text.

http://www.archive.org/details/cu31924089523355

Compliments of

"Sister" Sal

Our Sisters' Recipes

——Compiled in——

Pittsburgh, Penna.

CONTRIBUTED BY MANY
KIND HEARTS
AND IN A WORTHY CAUSE

COPYRIGHT, 1909 BY NETTIE M. KAUFMAN
PITTSBURG, PA.

Published by J. A. PERLEY

THE HENDERSON PRESS, Printers, Pittsburg, Pa.

OUR SISTERS RECIPES

CONTENTS

	PAGE
Appetizers,	1
Soups and Garnishings	7
Fish and Sea Foods	17
Entrees,	29
Meats,	37
To Serve with Meats and Poultry,	47
Poultry,	53
Vegetables,	59
Salads,	73
Puddings, Pies and Pastry,	87
Desserts	115
Cakes, Large and Small,	131
Creams and Ices,	167
Breads,	175
Pickles and Preserves,	185
Beverages,	197
Supper Dishes,	203
Candies,	219

Appetizers

CHEESE CANAPE.

Cut rounds of white bread; toast same and dip in hot butter; cover with grated cheese; season with paprika and mustard, and brown in the oven. To be served hot.

—Mrs. J. Sartorius, Atlanta, Ga.

CHEESE RELISH.

Salad dressing:

1 cup chopped celery;
½ cup chopped olives;
2 tablespoons chopped green peppers;
½ lb. McLaren's Imperial cheese;
2 tablespoons chopped sour pickles.

Mix the cheese with enough salad dressing to make it smooth and soft enough to spread. Add the other ingredients each separately. Season highly with salt and cayenne.

—Chicago.

FRUIT SALAD.

3 oranges (cut and drained);
1 pt. pineapple (canned or fresh, drained);
1 lb. Malaga grapes (cut in halves and seeds removed);
1 lb. English walnuts (in shell);

Over which pour the following dressing:

Yolks of 4 eggs (beaten);
4 tablespoons sugar;
4 tablespoons vinegar;
2 tablespoons water;
Large piece butter;
½ pt. cream (whipped.

Cook until thick; remove from fire and stir in the butter. When cold and ready to pour over fruit, stir in cream. Pour over fruit one-half hour or more before serving.

FRENCH SANDWICHES.

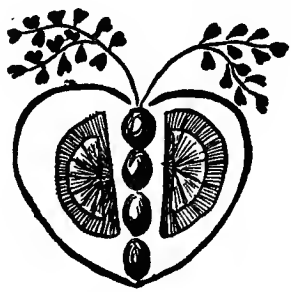
1 cup chopped white meat of chicken; 3 olives, chopped; 1 tablespoon capers. To the above add mayonnaise dressing and spread on thin slices of bread.

—Mrs. E. M.Lazarus.

FRUIT APPETIZER.

Cut heart-shaped slices of pineapple. 1½ inches thick; slice grapefruit like an orange and lay one piece on each lobe of pineapple heart. Cover this with a slice of orange, and down the center of the heart place Marachino cherries which have been cut into three parts, thus forming a butterfly. Sugar fruit in the morning and add Marachino. Serve very cold. This can be beautified by sprays of maidenhair fern, as per illustration.

—Mrs. Gus. Kaufman, N. Y.



NEUCHATEL SANDWICHES.

1 Neuchatel cheese or cream cheese;
1 tablespoon butter;
1 cup ground walnuts;
2 teaspoons sherry;
Cayenne pepper;
Salt to taste.

Mix cheese with butter or a little cream; add other ingredients and spread as a canape on sandwich on rounds of bread.

—Mrs. F. G. L.

CHICKEN LIVER SANDWICHES.

These sandwiches are made of boiled chicken livers, smoothly mashed, and mixed with chopped olives and mayonnaise, and spread in the usual manner.

—Mrs. M. Saller.

GARNIETER LIPTANER.
(Viennese Sandwich.)

Mix to a smooth paste the following:

¼ lb. Appetitseln;
2 tablespoons sweet butter;
1 Philadelphia cream cheese;
1 tablespoon capers;
Big dash paprika.

Spread this on thinly-cut bread, with a lettuce leaf between

—Mrs. I. Rothstein.

THREE FILLINGS FOR SANDWICHES.

No. 1.—Place a lettuce leaf on a slice of buttered bread and sprinkle with grated store cheese. Cover with another piece of buttered bread and cut into any desired shape.

No. 2.—Mix an equal amount of chopped English walnuts and olives and for every half cupful of the mixture put in two tablespoons mayonnaise.

No. 3.—Two hard-boiled eggs, chopped and mixed with two tablespoons mayonnaise spread on a lettuce leaf.

OYSTER COCKTAIL.
No. 1.

1 pt. small oysters;
1 lemon (juice);
¼ teaspoon Liebig's beef extract, dissolved in 1 cup water;
1 cup catsup;
3 tablespoons vinegar;
Pinch salt;
Worcestershire to taste.

Cover oysters with sauce, surrounding glass with ice.

—Mrs. Max Rothchild.

OYSTER COCKTAIL
No. 2.

½ pt. catsup;
½ teaspoon horseradish;
1 tablespoon Worcester;
4 drops tabasco;
1 tablespoon sherry;
1 tablespoon lemon juice;
¼ teaspoon beef extract.

Mix above ingredients, dissolving extract with a very little hot water. Drain and chill oysters in glasses and add sauce just before serving.

—Mrs. J. S. Kaufman.

PREPARED CHEESE.

1 generous slice Roquefort cheese;
½ cream cheese;
1 piece sweet butter;
8 drops tabasco sauce;
½ teaspoon paprika;
1 teaspoon chopped chives;
½ glass sherry.

Mix well. Will make enough for 7 or 8 persons.

—Mrs. Enoch Rauh.

MEMORANDUM

MEMORANDUM

Soups & Garnishings

BARAMOOR SOUP.

1 qt. chicken broth;
1 cup cream;
3 bay leaves;
½ tablespoon flour;
2 slices bread.

Cut two slices of bread into bits one-half in. square; brown in oven, or fry until crisp; put a few with small pieces of chicken into plates and pour hot soup over. Serve at once.

BOUILLON.

1 soup bone;
1 ox-tail;
Knuckle of veal;
10 whole pepper corns;
1 whole onion;
5 whole carrots;
¼ can tomatoes;
3 ripe tomatoes;
Salt;
Celery root;
Parsley.

If possible, cook day before using, allowing time to settle, and the grease to rise. Serve in cups. A fine, clear soup, enough to serve 10 or 12 people.

CAULIFLOWER SOUP.

2 cups cauliflower;
1 tablespoon butter;
1 onion;
1 chicken;
2 cups milk.

Boil cauliflower, picked into small pieces, in salt water, one-half hour; put that in three pints chicken broth in which an onion has been minced and cooked; add boiled milk; season with pepper; add little flour to thicken; then one tablespoon butter.

—Daisy H. Levy.

CRACKER BALLS FOR SOUP.

3 tablespoons hard goose-grease or butter, rubbed to a cream; add 2 eggs, some finely-chopped parsley, salt, ginger and nutmeg; add 5 rolled soda crackers; roll into balls and drop in boiling soup 5 minutes before serving.

—Mrs. G. E. Crone.

CHICKEN GUMBO.

1 chicken;
1 qt. okra;
Vegetables;
1 tablespoon flour;
Boiled ham;
Butter;
½ can tomatoes;
Seasoning.

Cut and wash chicken and put on to boil like soup, with as many vegetables as desired. When thoroughly cooked, remove and pick meat from chicken bones, and to this add a few slices of ham, cut fine. Fry the okra in butter in a separate pan; add flour and brown; then add the tomatoes; pour chicken stock in this and cook slowly until it thickens. Season with salt and pepper to taste, and serve with rice.

—Mrs. Ph. Hart, New Orleans.

CHICKEN SOUP WITH KNAEPFEN.

Boil a nice chicken, as for soup, with salt, pepper, carrot, onion, parsley and leek. When the fowl is tender, remove from stock, which strain, ready for the dumplings. Remove meat from chicken bones, using only white meat (unless more is required); chop it fine, season with salt and pepper, and a minced onion fried golden in the chicken fat; add with 1 beaten egg to the minced chicken, and mix well. Make a noodle dough (out of 1 cup flour; 2 eggs and 1 tablespoon water). Roll and cut into 2-inch squares; in center of each place a teaspoon of the prepared chicken; fold over in shape of triangles, pinching edges firmly together, and boil in the prepared chicken stock (with lid on) for 20 to 25 minutes. Serve 3 or 4 to a person in the soup plate.

—Mrs. M. A. Goodstone.

CLAM CREAM SOUP.

1 qt. clams;
1 onion;
1 stalk celery;
3 tablespoons butter;
1 qt. milk;
3 tablespoons flour;
½ pt. cream;
Pepper and salt.

Mix butter and flour well, and add boiling milk. Boil celery and onion in the clam liquor; strain into the milk, flour and butter; season; add cream and chopped clams. Boil up together.

CREAM OF SPINACH SOUP.

2 qts. spinach;
Some good soup stock;
1 pt. cream;
Cornstarch to thicken.

Cook spinach and mash through collander. Add to soup and boil; add cream, cornstarch, and season to taste.

—New York.

CREAM OF TOMATO SOUP.

1 pt. water;
1 qt. canned tomatoes;
1 teaspoon sugar;
8 whole cloves;
½ onion;
Parsley;

Boil 15 or 20 minutes, add 1 teaspoon soda and in a few minutes strain.

1 qt. milk;
1 tablespoon cornstarch;
Salt;
Cayenne;
1 tablespoon butter.

Thicken the milk with cornstarch; add the salt, cayenne and butter, add to tomatoes, allowing the whole to become thoroughly heated.

CROUTONS.

Butter slices of stale bread; cut into 1-inch squares, and brown lightly in a quick oven. Serve with soup.

CUSTARD ROYAL FOR SOUP.

3 eggs;
½ teaspoon salt;
½ nutmeg;
1 cup broth.

Beat eggs light; grate the nutmeg and add with salt and cup of broth. Pour into buttered dish and bake in the oven until firm, like custard. When cold, cut into any shape desired; place in dish and pour soup over.

—Mrs. M. Saller.

FRUIT SOUP.

(8 persons.)

1 qt. huckleberries or cherries;
Stick cinnamon;
3 cloves;
Some sugar;
1 lemon;
Little cornstarch or sago.

Boil one quart huckleberries or cherries until all fruit is crushed. Add (while boiling) one stick cinnamon, three cloves and some sugar, according to taste, and juice of one lemon. Then strain and thicken with a little cornstarch or sago.

—Mrs. Theo. Kaufman.

MACAROONS FOR SOUP.

½ cup cracker meal;
3 yolks of eggs;
¼ cup grated almonds;
Little nutmeg;
Pinch salt;
1 teaspoon sugar.

Mix all well together, and lastly the beaten whites. Drop into boiling fat with a teaspoon, making the size according to taste.

—Mrs. G. E. Crone.

MARROW BALLS.

1 heaping tablespoon marrow;
1 egg;
Little salt;
Few sprays finely-chopped parsley;
3 tablespoons grated bread crumbs.

Stir marrow to a cream; add yolk of egg, and salt and parsley; mix together, and add three tablespoons bread crumbs; last, white of egg. Make small balls; boil in soup six minutes. This makes 45 balls.

—Mrs. Louis Schwarz.

MAUL TASCHEN.

A little salt and pepper;
1 egg;
Few sprays of finely chopped parsley;
1 lb. beef, cooked and chopped fine;
½ piece bread, crumbed in.

Make a noodle dough; roll out thin, lay a teaspoonful in heaps on the dough; lap the dough over the heaps; cut out round with a pie cutter Boil in soup six minutes

—Mrs. Louis Schwarz.

MUSHROOM SOUP.

Mushrooms;
1 onion;
2 tablespoons butter;
Parsley;
2 tablespoons flour;
Cream;
Seasoning;
Chicken consomme.

If dried mushrooms are used, boil soft, and cut into small pieces. Brown the flour golden in the butter; add grated onion, some parsley; fill out with chicken consomme; add a little cream, salt and pepper.

—Mrs. J. Black.

TOMATO PUREE.

1 qt. tomatoes;
2 tablespoons butter;
1 qt. water;
1 small onion;
1 tablespoon sugar;
1 tablespoon cornstarch.

Melt butter in frying pan and cook chopped onion until tender in it. Dissolve sugar and cornstarch in a little of tomato. Add a few cloves and cook one-half hour and strain.

VEAL BOUILLON.

1 lb. sugar;
6 lemons;
1½ cups water;
1 pt. veal stock.

Boil sugar and water five minutes; strain and skim; add the juice of lemons and the pint of veal stock. Freeze like a frappe. This is used in place of the iced bouillon.

—New York.

TOMATO BISQUE.

1 can tomatoes;
½ onion;
1 tablespoon flour;
¼ teaspoon salt;
Pepper;
1 teaspoon butter;
1 qt. milk;
1 tablespoon flour;
1 teaspoon butter;
Croutons.

Cook tomatoes with onion until soft; strain, place on stove and thicken with flour (dissolved in a little water), and put in salt, pepper and butter. Place milk on stove, and when it boils thicken with flour, same as tomatoes, and put in butter. When ready to serve, have a large cup of croutons (either toasted or fried) in soup tureen. Put in milk and pour tomatoes in slowly, stirring all the time. See that it is sufficiently seasoned before serving.

—L. M., New York.

SOUP STOCK.

1 shin of beef;
5 qts. cold water;
1 onion;
1 carrot;
1 turnip;
2 bay leaves;
1 sprig parsley;
12 cloves;
1 stalk celery;
1 tablespoon salt.

Lean, uncooked, juicy beef should form the basis of your soup. Wipe the meat well with a damp towel; now cut all the meat from the bones; place the bones in the bottom of a large kettle; lay the meat on top of them; add the water and stand the kettle on the back part of the range for an hour; then place it over a good fire. After about 30 minutes the scum of the meat will gather on the surface, and the water will begin to steam. Now place it over a more moderate fire, add 1 cup cold water, and skim off the scum. Now cover the kettle closely and let it simmer (not boil) for 4 hours; then add the vegetables and simmer 1 hour longer. Then strain the stock through a fine sieve; add the salt and stand at once in a cold place to cool. If you keep it in a warm place it will not make a nice jelly. When cold, take all the grease from the surface, and it is ready for use.

—Mrs. M. M. Fink.

TOMATO BOUILLON.

1 can tomatoes;
1 sliced onion;
1 pt. water;
1 bay leaf;
½ teaspoon beef extract;
1 teaspoon salt;
Whites of 2 eggs;
Little pepper.

Boil rapidly for five minutes all of the ingredients, excepting extract and eggs, and press through a collander. Add 1 pt. boiling water, the beef extract and slightly beaten whites of eggs. Return to fire and boil 5 minutes more; then strain through double cheese cloth, and you have 1 qt. clear, strong soup. Serve with bread fingers.

POTATO BREAD FOR SOUP.

4 large potatoes, boiled the day before using;
2 heaping tablespoons fat;
4 eggs;
Salt;
Grated nutmeg, sufficient to flavor.

Stir the fat to cream; add the yolks of eggs; then the grated potatoes. Beat the whites of eggs to a stiff froth, and stir lightly with the mixture. Bake in a flat pan. When cold, cut in squares or cubes. Place in tureen and pour over it the hot soup, and serve.

—Lina Rosenbach.

WINE SOUP.

(For 8 Persons.)

1 pt. wine;
1 qt. water;
Stick cinnamon;
2 lemons;
4 eggs;
Few almonds;
Some sugar.

Boil one pint wine and one quart water for a few minutes. Add the juice of two lemons, then thicken with the yolks of four eggs. Frost the whites of the eggs and mix it with a few sweet almonds, and put this in the soup on a tablespoon, just as you would dumplings, while the soup is boiling. Then put on ice to cool. Add sugar according to taste.

—Mrs. Theo. Kaufman.

VEGETABLE SOUP—FOR A BUSY DAY.

Cover a knuckle of veal or beef with plenty of cold water. Let simmer slowly for 4 hours. Skim occasionally. Remove from fire and set in a cold place. When cold skim off any fat. Add salt and 1 can Campbell's vegetable soup. This will make 5 large dishes.

—Mrs. A. E. McLeod.

MEMORANDUM

ANCHOVY SAUCE FOR FISH.

1 tablespoon butter;
1 cup milk;
1 tablespoon flour;
1 teaspoon anchovy paste.

Melt the butter, add flour, then the cup of milk. Boil all together, adding the anchovy paste last. Stir till thick and smooth, and serve with boiled or baked fish.

BAKED SHAD.

Shad;
1 cup bread crumbs;
1 tablespoon parsley;
Salt;
Pepper;
Butter (melted).

Clean and season fish, making dressing of one cup stale bread crumbs, chopped parsley, salt pepper and melted butter; stuff fish and sew shut. Then score one side of fish about two inches apart, and put slices of salt pork in each gash; put slices on bottom or dripper, placing fish on this; sprinkle freely with salt, pepper and flour. Bake in warm oven fifteen minutes to every pound of fish. Garnish with slices of lemon, olives, potato balls and parsley.

BAKED FISH IN TOMATO SAUCE.

1 tablespoon butter;
½ can tomatoes;
1 tablespoon flour;
1 egg;
Little chopped onion;
1 tablespoon Worcestershire;
Salt;
Celery salt.

Melt butter and brown the onion in it. Stir in flour and add tomatoes. Stew slowly until very soft; then add the well-beaten egg and seasoning. When your fish is about half baked, pour off almost all the liquor, and add this tomato sauce; then return to the oven and complete baking.

—Mrs. Jacob Sartorius, Atlanta, Ga.

Use blue fish, mackerel, large trout, shad or white fish. Rub the broiler with suet. A four-pound fish will take a half-hour, over a moderate fire. When done, sprinkle with salt and pepper and spread with butter. For broiling, the fish should be split down the back.

CRAB A LA CREOLE.

Crabs (live);
Salt;
1 small onion;
Pepper;
1 tablespoon fresh butter;
Cayenne pepper;
1 saltspoon sugar;
1 tablespoon flour;
1 tablespoon tomato catsup;
1 cup hot water;
1 can tomatoes.

Boil the crabs in salt water until they are red; then remove them from the fire, carefully pick out the meat and set it aside. In a saucepan brown the onion in the butter; stir in the flour, add the hot water and the tomatoes; season; add the sugar and catsup. Boil the mixture until it thickens. Then add the crab meat and let it cook for a few minutes. Line a platter with slices of toast bread and pour the mixture over.

CREAM SAUCE FOR FISH.

1 cup of the water in which fish has been boiled;
1 cup cream;
Flour;
1 lemon;
3 eggs;
Parsley;
Butter;
Capers.

Beat the yolks of eggs in a small bowl; add a little of the cup of fish water and half the cream; also juice of lemon. Put butter in pan, melt, add flour and the remaining fishwater. Remove from fire and stir into contents of bowl of eggs, etc. If too thick, add more cream. Put all back on stove and stir until creamy. Stir constantly to prevent curdling. Remove from fire; add chopped parsley and capers. (Very fine.)

—Mrs. B. Benswanger.

CLAM FRITTERS.

Take raw clams, chop fine and make a batter with juice and equal quantity of sweet milk, 4 eggs to each pint of liquid, and flour sufficient to stiffen. Fry like other fritters.

—Mrs. B. P.

FISH CUTLET.

1 lb. cold boiled fish;
2 teaspoons lemon juice;
1 saltspoon salt;
1 tablespoon minced parsley;
Cayenne pepper;
1 cup milk;
¼ cup flour;
1 tablespoon butter.

Scald the milk; thicken with flour and butter, and cook until smooth. Add other ingredients, mincing the fish finely. When cool, mold into small cutlets, dip in beaten egg, then in bread crumbs, and fry in deep, boiling fat.

FISH PUDDING.

1½ lbs. fish (cod, salmon or halibut);
4 eggs;
2 cups cream;
6 soda crackers;
Chopped parsley;
Pepper and salt to taste.

Boil fish. When cold, shred it. Soak soda crackers and press them; mix with fish; add eggs, parsley and plenty of seasoning. Butter mold well; steam from 3 to 4 hours. Serve with cream sauce.

FISH WITH SPINACH.

1½ lbs. halibut;
Spinach;
Cream sauce;
1 wine glass sherry;
Grated American cheese.

Prepare spinach as for vegetable. Use cream instead of soup stock; add seasoning. Mix well and boil up together. Boil halibut, shred it and add sufficient cream sauce to make it like creamed fish. Add mustard and sherry. Line bottom of pudding dish with spinach; add the fish, and cover top with thick layer of grated American cheese. Brown in hot oven.

—Mrs. Sol Kaufman, N. Y.

FISH WITH MUSHROOM SAUCE.

Cook fish, as usual, with vegetables and seasoning. Sauce:

1 tablespoon butter;
2 tablespoons flour;
2 cups fish sauce;
Juice of 1½ lemons;
Yolks of 5 eggs;
1 can mushrooms, chopped fine;
Sauce of mushrooms.

—E. F. W.

FILLED FISH.

A lake salmon or pike, weighing 4 lbs., should be well cleaned, but not cut open. Run your finger between the meat of fish and skin, but leave the head on, and draw the skin off, leaving the head attached to the skin. Take all meat from the bone, and be careful to get all bones out of meat. Chop the meat fine and boil; then add one large slice of bread which has been previously soaked in water; 1 handful blanched almonds, chopped; some chopped parsley; pepper, ginger, salt, and a very small grated onion. Mix together with 4 eggs, and refill the skin of fish. Have your fish kettle ready, containing boiling water in which you have put salt, a dash of vinegar and 2 carrots, cut up. Place the fish carefully in the kettle and boil about 40 minutes. Care must be used in lifting, also, so as not to break the fish.

Sauce for Filled Fish.

To make the sauce, add 1 cup milk and yolks of 3 eggs to some of the water in which the fish was boiled. Season to taste, and serve cold.

—Mrs. M. Saller.

FISH SAUCE.

4 eggs (yolks);
2 tablespoons flour;
Butter, large piece;
4 tablespoons sour cream;
¼ lemon.

Mix above ingredients; add as much as desired of the water that the fish was boiled in, and let boil.

—Mrs. H. M. Lipman.

FRIED HALIBUT.

Wash and salt the fish and place on ice; then wipe thoroughly dry; dip in flour and shake off; then dip in beaten egg. For frying, use olive oil, not deep enough to swim the fish, but bottom of skillet must be well covered. The oil should boil thoroughly before fish is put in. Brown both sides and lift carefully to a paper that will absorb the oil. Place on a second heated platter before serving, and garnish.

—Mrs. Josiah Cohen.

FISH RING.

2 lbs. halibut or red salmon;
3 cups water;
¾ cup vinegar;
1 onion;
1 lemon;
1 teaspoon salt;
Paprika;
Whole pepper;
Bay leaves.

Put water with above ingredients and boil fifteen minutes. Add fish and cook until tender, then remove fish. Dissolve ½ box gelatine in some of the liquor and boil down the rest. Strain and add dissolved gelatine. Put some of the liquor in a ring mold; then add the fish in small pieces; then the remaining liquor. Let stand over night. Garnish with olives and hard-boiled eggs. This dish is very nice served with shredded celery and mayonnaise; or, cucumber salad, in the center of the ring.

—Mrs. Morris S. Wertheimer.

FRIED SMELTS.

Make a slight opening at the gills; draw them between the thumb and finger, beginning at the tail. This will press out all the inside. Dip in beaten egg and bread crumbs. Fry in very hot cottolene; drain, dust with salt, and serve smoking hot with tartar sauce. A person who has once fried smelts in cottolene will never use anything else.

—Mrs. M. M. Fink.

FISH WITH CHOPPED DRESSING.

Fish;
1 cup vinegar;
1 onion;
Celery and parsley;
1 clove of garlic;
Salt.

To the above add sufficient water in which to boil the fish.

Sauce as follows:

2 hard-boiled eggs;
2 raw eggs;
Lump butter;
½ teaspoon mustard;
Salt and pepper;
4 good-sized pickles;
1 onion;
1 bunch parsley;
Capers;
Catsup;
Salad dressing.

Rub together the yolks of raw and boiled eggs, adding butter the size of a walnut, the mustard and seasoning to taste. Chop fine the pickles, onion, parsley and whites of boiled eggs. Add a few capers, 1 cup of catsup and 1 cup of salad dressing, and mix the whole mass together, to be served with the boiled fish.

KRAUTER SAUCE FOR FISH.

3 to 4 chopped sardellen;
2 salt pickles, chopped;
2 hard-boiled eggs;
1 tablespoon onion juice;
2 tablespoons capers;
1 teaspoon Worcestershire sauce;
3 tablespoons chopped parsley.

Mix with stiff mayonnaise and let stand several hours.

—Mrs. Gus. Kaufman.

SHAD IN JELLY.

2 qts. water;
Salt;
1 cup vinegar;
3 bay leaves;
1 doz. whole peppers;
Parsley;
A few cloves;
2 onions.

Thoroughly clean fish; cut in slices about an inch thick, and lay in cold water for about 2 hours. Boil all the ingredients in the water for a short time, then add the fish and boil for 15 minutes longer. Remove from liquor and arrange on a deep platter. Strain the liquor and thicken with potato meal or add gelatine to stiffen; pour over the fish and let stand until set. This is served cold, and either plain or with vinegar and oil.

—Mrs. S. S. Loeb.

SALMON WITH LEMON SAUCE.

Cook fish (in one piece) in salt water. Add a little vinegar, allspice, bay leaf, onion, carrot and celery. When tender, remove fish and strain off gravy.

Lemon Sauce.

Rub to a cream :
Slice of butter;
Yolks of 3 eggs;
1 tablespoon flour;
Capers;
Seedless raisins;
Sugar and lemon juice (enough to make sweet and sour .

Put this mixture in a double boiler and cook until thick. Pour over fish, and garnish with sprigs of parsley and slices of lemon.

—Mrs. Charles Dreifus.

LOBSTER CUTLETS.

No. 1.

2 cups chopped lobster;
½ teaspoon salt;
1 teaspoon lemon juice;
1 egg (yolk);
1 cup thick white sauce;
Cayenne pepper;
Nutmeg;
Chopped parsley.

Mix ingredients together. When cold, shape, dip in egg and bread crumbs and fry.

LOBSTER CUTLETS.

No. 2.

4 lbs. boiled lobster;
½ cup cream;
1 tablespoon cottolene;
1 tablespoon flour;
Yolks of 3 eggs;
Mace;
Salt;
Pepper;
1 tablespoon chopped parsley.

Mix the flour, cottolene, cream and egg yolk together and let come to a boiling point, but on no account, allow it to boil. Add this and seasoning to the lobster meat, and then place all on a dish to cool. When cold, mold with hands into cutlets and dip first in egg and then in bread crumbs, and fry in hot cottolene a light brown. Place a small claw in the end of each cutlet, and serve the instant they come from the skillet.

—Mrs. M. M. Fink.

SHRIMP SAUCE TO USE WITH FISH.

2 tablespoons melted butter;
1½ tablespoons flour;
½ pt. soup stock;
A little French mustard;
Paprika;
Salt;
Anchovy paste.

Add one-half lobster, cut fine, and some shrimps, and pour over boiled fish.

—N. Y.

SHAD ROE A LA POULETTE.

1 pair roes;
1 oz. butter;
1 tablespoon vinegar;
Lemon juice;
Slice lemon;
1 egg;
1 gill cream;
½ teaspoon flour;
Pârsley.

Simmer for half an hour the roes in water slightly salted and containing the vinegar and a slice of lemon. In a separate pan melt an ounce butter and add juice of half a lemon. Beat yolk of egg with the cream, with half teaspoon flour rubbed smooth. Whisk this gently into the warm butter. Keep quite warm until it thickens; (boiling will curdle). Pour over shad roes and strew top with chopped parsley, and serve.

—Mrs. E. F. B., Philadelphia.

STUFFED LOBSTER.

Lobster;
½ can mushrooms;
2 tablespoons butter;
3 hard-boiled eggs;
1 tablespoon flour;
2 tablespoons bread crumbs;
1 cup sweet cream;
1 tablespoon salt.

Remove lobster meat and cut in small pieces, taking care to preserve shells in splitting the boiled lobster. Melt butter; add flour; cook well, and before browning, add cream, mushrooms (chopped fine), and yolks of eggs, and bread crumbs and salt. Add to this quantity, two cups lobster meat, and cook for five minutes; then refill the shells; cover tops with the whites of hard-boiled eggs, chopped fine. Spread with melted butter, and bake a dark brown.

—Mrs. A. D. F.

SHELL FISH A LA CREOLE.

To a pint of crab or lobster meat, shrimps or scallops, add 1 pt. boiled rice and sufficient rich tomato sauce to cover all. Season highly with cayenne, salt and a little grated onion. 1 canned tomato soup, undiluted, is an excellent tomato sauce, and is always ready. May be served in ramekins or patty shells, or on toast.

—Helen K. Lieberman, Atlanta, Ga.

STEWED CRABS.

6 live, hard-shelled crabs;
1 tablespoon butter;
1 tablespoon flour;
3 tablespoons canned tomatoes;
Salt and paprika to taste.

Take crabs, boil and remove shell; clean thoroughly; cut body in halves and crack claws. Put butter in saucepan and when hot add flour; stir until yellow. Add tomato, crabs, and water enough to cover. Season, and cook 15 minutes.

—N. Y.

PLANKED SHAD.

This is the very best way of cooking shad: The plank should be 3 inches thick, 2 feet long, 1½ feet wide, and of well-seasoned hickory or oak. Pine or soft wood gives the fish a woody taste. Scale a fine shad, split it down the back, clean it, wash well and wipe dry. Dredge it with salt and pepper, place the plank before a clear fire to get very hot. Then spread the shad open and nail it skin next the hot plank with tacks. Put it before the fire with the large end down. In a few minutes turn the board so that the other end will be down. To tell when it is done pierce it with a fork. If the flesh be flakey it is done. Spread with butter and serve on the plank, or draw the tacks carefully and slide the shad into a hot dish.

STUFFED SMELTS.

Large smelts;
1 heaping teaspoon butter;
Bread;
Onion;
Chopped parsley;
Paprika;
Worcestershire sauce;
1 egg.

Take smelts, clean and open for stuffing, season and let lay for two hours. Then add following stuffing: Butter (grate a little onion with it when hot); stir in some raw chopped fish; stir until cooked. Add bread which has been soaked and squeezed, remove from fire, add seasoning and egg; mix and stuff each fish and fasten with a toothpick. Dip each fish in cream, then in flour, place in well buttered pan, put flakes of butter on top and bake.

—N. Y.

VEGETABLE FISH SAUCE.

Beans;
Carrots;
Parsley;
Peppers;
Celery;
Onion;
Tomatoes;
Mushrooms;
Catsup;
Red Pepper;
Flour;
Butter;
Soup stock.

Cut all vegetables fine, such as beans, green peppers, carrots, celery, parsley, and a little onion. Either fresh or canned tomatoes may be used, and same with mushrooms; add a little catsup and red pepper and boil slowly in a little water for three hours. Lastly, brown some flour in butter, add stock to thin out, and add the vegetables. This is served separately as accompaniment to a halibut ring or any boiled fish.

—Mrs. Sol. Kaufman, New York.

MEMORANDUM

MEMORANDUM

ENTREES

CALF'S BRAIN PATTIES.

Soak brains in warm water; wash them in cold water. Tie loosely in a cloth, cover with boiling water, to which 1 tablespoon vinegar is added. Boil ½ hour. Remove them and throw them into cold water. When cold cut in small pieces.

CAVIAR EGG ENTREE BASKETS.

Eggs;
1 can caviar;
1 lemon.

Take as many eggs as are required, allowing one-half egg for each person. Boil the eggs hard, cut in half lengthwise, take out yolk carefully. Cut each yolk in half, put in egg bowl and in the other side one spoon caviar. Cut lemon in round, thin slices, and use this for the handle. Serve on rye bread, toast or a round cracker.

—Mrs. M. M. Kann.

CLAM FARCI.

1 tablespoon butter;
1 tablespoon flour;
1 cup milk;
1 tablespoon salt;
Cayenne pepper or paprika;
Nutmeg;
1 tablespoon chopped parsley;
Yolks of 3 eggs;
2 cups boiled clams;
Bread crumbs.

Put a tablespoon of butter into a saucepan; when it bubbles add the flour. Cook the mixture, but do not allow it to get brown. Slowly add the milk and stir until it is smooth. Remove the pan from the fire, add the salt, a dash of pepper, a little nutmeg, the parsley, the hard-boiled yolks of eggs, mashed fine, and lastly the boiled clams, which have been chopped very fine. Fill ramekins with the mixture. Cover each with bread crumbs and put a small lump of butter on each.

CHICKEN LIVER TIMBALES.

4 or 5 chicken livers (raw);
½ pt. cream;
2 eggs;
1 tablespoon cracker dust;
Butter (size of an egg.)

Press chicken livers through colander; add salt and pepper to taste; cream eggs, cracker dust and butter. Butter timbale molds and fill three-quarters full, put in pan of water in oven twenty-five minutes. Serve with cream sauce, and with asparagus, if so desired.

—N. Y.

CHICKEN AND MUSHROOM TIMBALES.

Chicken;
Veal bone;
Seasoning;
Lemon juice;
Asparagus tips;
Button mushrooms;
Pimentos.

The day before required make a good stock of an old hen and a few knuckles of veal. Season to taste. Let it simmer about five hours, but do not boil down too much. Next morning remove all fat, and add lemon to flavor.

Test consistency of the jelly before serving in timbale moulds. Fill individual moulds with diced meat of chicken, the tips of canned asparagus, and button-mushrooms cut in half; also some thinly sliced pimentos. Fill about two-thirds full and pour over the liquid aspic. Place in refrigerator until firm and cold. Remove from molds when ready to serve, cover with a good mayonnaise and decorate with truffles or pimentos cut into rings.

—Mrs. A. M. Hast.

CHICKEN PATTIES.

1 cooked chicken;
1 can mushrooms;
Yolks of 2 eggs;
2 tablespoons butter;
2 tablespoons flour;
1 pt. cream;
Seasoning.

Cut white meat of the chicken into dice and mix with the mushrooms. Make a cream sauce of the butter, flour, cream, and when thickened add the chicken and mushrooms, and just before taking from the stove the yolks of eggs, and season well. Fill in cases and serve.

—Bessie Cohen, Cleveland.

DEVILED CRABS.

12 crabs;
Salt;
Red pepper;
2 hard-boiled eggs;
1 tablespoon chopped parsley;
Bread crumbs;
½ pt. cream;
Lump butter;
Flour;
Paprika;
Worcestershire sauce;
Onion juice.

Boil 12 live crabs for about 20 minutes, adding salt and red pepper to boiling water. Make a rich cream sauce with half pt. cream, small lump of butter and flour enough to thicken. Add to the crab meat, salt paprika and Worcestershire sauce to taste, also grated hard-boiled eggs, and the chopped parsley (onion juice may be used or omitted); and lastly the cream sauce. The mixture should be creamy, so add more sauce if necessary. Heap this generously into shells and cover lightly with bread crumbs and small piece of butter, and brown in hot oven 10 to 15 minutes.

—Mrs. A. M. Hast.

EGG TIMBALES.

Tongue, or mushrooms; eggs; butter. Butter timbale moulds and sprinkle with chopped tongue or mushrooms. Drop in each mould an egg and a little piece of butter; set moulds in pan of water in the oven until eggs are set. Serve on toast, with either a cream or tomato sauce.

—Mrs. A. H. New, New York.

FRICASSE OF LOBSTER.

1 cup lobster meat;
½ can peas;
2 tablespoons butter;
2 tablespoons flour.
1 cup cream;
Pinch red pepper;
½ teaspoon salt;
1 teaspoon lemon juice;
1 teaspoon chopped parsley.

Stir butter and flour smooth like paste, then add cream, salt, pepper, lemon juice and parsley, and let boil. Then add the lobster, which has already been cooked and cut into dice, and let boil a few minutes. Before serving add the peas. Serve on toast, in the shell or in ramekins.

—Mrs. Nathan Liebshutz, Cleveland.

POULETTE SAUCE.

1 tablespoon butter;
1 heaping tablespoon flour;
1 cup warm milk;
½ cup chopped mushrooms;
Season with a little nutmeg.

Add chopped brains, and serve in pattie shells.

FROGLEGS A LA MERRILL.

½ lb. fresh froglegs (cut at each joint);
1 tablespoon butter;
1 wineglass sherry or Madeira;
3 eggs;
2 finely-chopped mushrooms;
Salt;
Red pepper;
½ pt. cream.

Put froglegs in pan with butter, pepper and salt, and let cook five minutes, add wine and mushrooms; cook 3 minutes more. Then beat yolks of eggs with cream; pour into pan with froglegs. Shuffle gently until sauce thickens. Serve very hot.

—Mrs. Sol. Kaufman, New York.

LOBSTER A LA NEWBURG.

2 eggs;
1 pt. cream or milk;
1 teaspoon flour;
Lobster;
1 tablespoon butter;
½ glass sherry;
¼ cup brandy;
Salt and pepper.

Boil and pick your lobster and cut into pieces. Then prepare a sauce with above ingredients; cook it thoroughly and pour over the lobster.

—Mrs. M. Saller.

OYSTERS A LA NEWBURG.

1 qt. oysters, strained;
1 tablespoon butter;
1 wineglass sherry;
1 can mushrooms;
½ can truffles;
4 eggs (yolks);
½ pt. cream.

Season oysters and heat with butter and sherry. Cook in their liquor for five minutes mushrooms cut in half and truffles cut small. Add to oysters. Beat eggs, add cream, put into the mixture and heat. Serve on toast or in ramekins.

—Mrs. M. Kingsbacher.

MUSHROOMS UNDER BELLS.

Saute mushrooms in 1 tablespoon butter to the pound: add salt, pepper and 1 cup cream. Cover and simmer slowly for 10 minutes. Put slices of toast on dishes; cover with mushrooms, pour the sauce over. Put on the bells, set in oven 15 minutes. Serve without removing bells.

—N. Y.

OYSTERS A LA RICHELIEU.

40 oysters (large size);
Oyster juice;
2 ounces butter;
Yolks of 4 eggs;
1 full tablespoon flour;
Juice of ½ lemon;
1 pt. thick cream;
Grated nutmeg;
Paprika;
Salt and white pepper to taste.

Boil oysters in juice for five minutes. Take out oysters and cut in half. Rub butter and eggs to a cream. Add flour and all seasonings. Add cream and oysters, and one pint of oyster liquor. Put all together in double boiler and stir constantly until thick. Put into ramekins, sprinkle with bread crumbs and small pieces of butter. Bake in oven for 5 minutes and serve at once. This will serve eight persons.

—Mrs. Charles Dreifus.

SARDINE ENTREE.

Sardines;
Slices of bread;
American cheese;
Parsley;
Salt;
Pepper;
Worcestershire sauce.

Take long slices of bread a finger-length, and width of a sardinee. Drop bread in boiling fat until brown. Take out and place on brown paper. When cold, place on dish; on top of each slice put a sardine. Then mix some grated American cheese and chopped parsley. Season with salt, pepper and Worcestershire sauce. Cover each sardine with a good quantity of the mixture and bake in oven. Serve at once.

—New York.

TIMBALE OF PEAS.

1 cup strained peas;
Yolks of 3 eggs;
1 tablespoon melted butter;
½ teaspoon salt;
Dash paprika.

Mix together and pour into small timbale moulds. Place moulds in pan of water and into the oven until mixture is solid.

—New York.

VEAL CROQUETTES.

3 lbs. lean veal;
1 lb. pork;
Bread crumbs;
1 egg;
1 heart celery;
1 lemon.

Boil meat until tender, cut in small pieces; cut celery very fine; add one beaten egg, two tablespoons bread crumbs and lemon juice when mixed well. Shape, dip in beaten egg yolk, then in bread crumbs and fry in hop drippings until a nice brown. If placed on ice a few hours before frying will add much to their delicacy.

VEAL ENTREE.

½ lb. boiled veal;
1½ cups bread crumbs;
½ cup butter;
5 eggs;
1 glass milk;
Salt and pepper to taste.

Put veal through fine grinder. Mix butter, milk and bread crumbs and seasoning; boil thoroughly. Set away to cool. Then mix with the veal, and stir in the beaten whites of the eggs. Place in form and boil for ½ hour.

—Mrs. A. H. New, New York.

Bearnaise Sauce.

Chop up some Shallots (or Young Onions) very fine, boil it down in some Tarragon Vinegar about 1½ Cups, vinegar & water ½ & ½. boil down 1/3, when reduced take from fire & let cool. Have 3 Yolks of raw Eggs & butter the size of an Egg melted not hot. Beat the vinegar & water with the Eggs, then add the butter slowly, to the thickness of Mayonnaise, strain & add chopped finely with pepper & salt to taste.

MEMORANDUM

STEAK (Hungarian Style).

Porterhouse steak;
Salt and pepper;
Onions;
Lemon;
Green peppers;
1 cup soup stock;
¾ cup tomato catsup.

Take a thick steak, season well with salt and pepper, place in Dutch oven or heavy iron frying pan. Cover top of steak with sliced onions, then layer of lemon sliced very thin (seeds extracted); and on top of this a layer of finely-cut green peppers, which have been previously soaked in water an hour before using. Over all pour soup stock and catsup (mixed). Bake in oven, without covering, 20 to 30 minutes. Serve with onions, lemon and peppers on top of steak, the remainder served in bowl.

—Mrs. Leon Wertheimer.

BEEF STEAK WITH PALE ALE.

When steak is served put a small piece of butter on it, and over all pour half a glass of ale, kneading the steak until a delicious gravy is obtained. This recipe is from a well-known grille room in England, where steaks are served to perfection.

—Anon.

FILLET MIGNON.

Have tender fillet two or three inches thick. Before using dip in olive oil, season and broil from 10 to 15 minutes. Serve with Bernaise sauce.

—Mrs. L. B.

STUFFED STEAK.

1 slice of round steak cut thin; fill it with turkey dressing, then tie the steak together or roll it. Steam 2 hours 15 or 20 minutes before serving; put it in a pan, sprinkle with flour and pieces of butter; put in a baking or broiling oven until brown.

ENGLISH BEEFSTEAK PIE.

Raw steak, cut into pieces; boiled potatoes, sliced; hard-boiled eggs, chopped; salt, pepper and ginger—a pinch. Make a good pie crust. Take a deep pudding dish and line the sides with the crust (none on the bottom). Then put in alternately a layer of steak, potatoes and eggs. Season well. Make two layers of each, sprinkle a little water over top, then cover with pie crust. Bake one hour. The gravy within is delicious.

MUTTON PASTIES (English).

Prepare exactly the same as the Beefsteak Pie, using mutton or lamb instead. These are not made in a pie, but individual.

—Mrs. Josiah Cohen.

VIRGINIA STEAK.

1 round steak;	Fat;
Seasoning;	Onion;
Flour;	Hot water.

Cut a thin steak into pieces sufficient to serve one to a person. Dip these in flour and fry brown in fat, in which some sliced onion has been fried. The onions should be removed from fat when former is slightly browned. Sufficient boiling water is used in which to boil the fried steak and onions for about two hours. This makes a nice stew, with a delicious brown gravy, if properly seasoned and too much water has not been used.

—Mrs. A. Leo Weil.

VEAL RAGOUT.

Cold veal, chopped;
1 cup stock;
1 cup mushrooms, chopped;
2 tablespoons catsup;
1 tablespoon butter;
1 tablespoon flour;
Seasoning.

Brown flour in butter, add stock when boiling; add other ingredients and stew gently ten minutes.

PAPRIKA SCHNITZEL.

Veal;
1 cup sour cream;
Salt;
Pepper;
Paprika.

Veal chops or slices from the round. Dust with salt and pepper and fry in butter for about 15 minutes. Pour into the pan the cup of sour cream, season generously with paprika and finish cooking until sauce is smooth and thick. Paprika chicken can be prepared same way.

—Mrs. D. S.

VEAL BIRDS ON TOAST.

5 veal chops;
3 tablespoons bread crumbs;
1 egg;
½ cup milk;
1 can peas.

Cut out the round part of the chop, pound until thin, spread with the following mixture: The meat off the chop minced and seasoned with salt and pepper, the bread crumbs and the egg mixed. Fasten with toothpicks, dip in flour which has been seasoned with salt and pepper, and fry a golden brown. Add the milk and let boil 3 minutes. Remove the birds and put on round pieces of toast dipped in the gravy. Remove the toothpicks. Serve on a platter with peas.

—Mrs. Joseph Klopfer, Dayton, Ohio.

BARBECUED LAMB.

Piece of lamb;
Mustard;
Worcester sauce;
Cayenne pepper;
½ cup vinegar;
Salt.

Put lamb in oven with a little water, use a little pepper, mustard, vinegar, Worcester sauce and salt. Baste the meat well with the sauce.

—Macon, Ga.

BOEUF A LA MODE.

5 lbs. rump roast;
Salt;
Bay leaves;
1 onion;
Red pepper;
Marrow;
1 cup vinegar.

Season roast, with onion, salt, pepper and bay leaves. Put over this as much marrow as you can possiblp get, add to it vinegar; let it stand covered in cool place for several days. When ready for use, steam slowly for about three hours without adding water.

—Macon, Ga.

CANELON OF BEEF.

2 lbs. round steak;
1 tablespoon Worcester;
1 egg;
Nutmeg;
1 teaspoon salt;
½ cup bread.

Grind round steak; add a grating of nutmeg, Worcester sauce, salt, a few grains of pepper, a beaten egg; add also bread, crust removed, softened in cold water and wrung dry in a cloth. Mix all thoroughly and shape into a roll. Bake about half an hour, basting often with butter, melted in hot water.

LAMB FILLETS AU PARMESAN, BROILED.

2 lbs. lamb cutlets;
2 tablespoons fine crumbs;
2 tablespoons Parmesan cheese;
Salt and pepper.

Cut meat into six fillets and dip in melted butter; dust with seasoning; roll in the crumbs and cheese and broil for 10 minutes, turning often.

DELICIOUS POT ROAST.

Meat;
Onion;
½ green pepper;
1 carrot;
Salt;
Pepper;
Flour;
½ can tomatoes;
1 can mushrooms.

Take a nice piece of rump or shoulder, brown in butter or fat. When brown add small onion, the half of green pepper, a little flour, a carrot, salt and pepper, and the tomatoes. Let cook slowly until tender, strain gravy and add a can of strained mushrooms.

—Mrs. Jonathan A. Perley.

SWEET AND SOUR MEAT.

Put three or four lbs of shoulder in a deep bowl, covered with vinegar, a little salt, a few cloves, a sliced onion and a slice of lemon. Allow this to stand two days. Then boil until tender, adding to the mixture a little brown sugar, a few ginger snaps dipped in vinegar to thicken the gravy, and one-half cup of raisins.

—Mrs. Abe J. De Roy.

POT ROAST VEAL.

Stewing veal;
Beef fat;
½ teaspoon paprika;
4 onions;
2 slices rye bread;
Salt.

Cut stewing veal in pieces. Put beef, chicken or goose fat in kettle (add a little salt to fat to prevent meat from sticking.) Fry the pieces until brown, then add hot water enough to stew the meat, without having to add any more. Stew slowly over a covered fire. When half tender add salt, and paprika, the onions, sliced thick, and if desired use rye bread to thicken gravy instead of flour. A very good addition is to pare even sized potatoes and lay on top of meat three-quarters of an hour before serving. Turn the potatoes as they brown.

—Mrs. M. D. Kaufman.

HOME-MADE CORNED BEEF.

4 lbs. brisket;
1 teaspoon saltpetre;
Whole peppers;
1 teaspoon ginger;
1 tablespoon brown sugar;
1 cup salt.

Remove the bones from a piece of brisket. Rub the spices well into the meat and cover with water, placing a plate and sufficient weight to hold meat under the water. Ready for boiling after 10 days.

—Mrs. Herman Hirsch.

CASSEROLE OF RICE AND MEAT.

1 cup rice;
3 cups cold cooked meat;
1 teaspoon chopped onion;
Salt;
Pepper;
1 egg;
1 saltspoon celery salt;
2 teaspoons bread crumbs;

Boil 1 cup of rice until tender. Chop fine 3 cups cold cooked meat; add 1 teaspoon chopped onion, a pinch of salt and pepper, 1 egg, 1 saltspoon of celery salt and 2 teaspoons bread crumbs. If you have any soup stock on hand, add sufficient to moisten well. Butter a mould, line with rice ½ inch thick, put in meat, then cover with rice. Cover closely and steam 45 minutes. Serve with brown gravy or tomato sauce.

—Mrs. A. Kingsbacher.

DEVILED KIDNEYS.

4 lamb kidneys;
2 tablespoons butter;
1 teaspoon Worcestershire sauce;
1 teaspoon mustard;
¼ teaspoon salt;
½ teaspoon curry or paprika;
2 tablespoons claret.

Soak kidneys 1 hour in ice water, scald and cut into thin slices. Place butter in a pan; when hot add the kidneys and all ingredients except wine. Cook five minutes; add claret and serve.

—Mrs. A. J. A.

SOUFFLE OF HAM.

¾ cup macaroni;
1 cup boiled ham;
2 eggs;
1 cup milk.

Cook macaroni, broken into inch lengths, in rapidly boiling salt water till tender; drain and rinse in plenty of cold water. Butter a baking dish and put macaroni into it, alternately with the ham, chopped fine. Sprinkle each layer with grated Parmesan cheese. Beat eggs and add milk, then pour over the mixture and bake till a custard is formed.

FRESH TONGUE.

Boil a fresh tongue in salted water until tender, and skin it carefully, and serve with following sauce: 1 cup bouillon; 1 wineglass sherry; pinch cayenne; ½ glass tart jelly. All mixed well together.

—Detroit.

VEAL LOAF.

Chop 2 lbs. veal and 1-3 pound of ham or bacon very fine and mix with ½ teaspoon black pepper; 1 of salt; 1 of onion juice; 1 of summer savory; a pinch of allspice and ½ cup fine bread or cracker crumbs. When well stirred in add 2 eggs, beaten together till light; 2 tablespoons of cream, and 1 teaspoon melted butter. Press into a mold previously wet in cold water, and turn out carefully on to a flat baking pan. Bake an hour in a moderate oven, basting frequently. Serve on a hot platter, garnished with watercress and stewed cauliflower.

CHOP SUEY.

1 lb. young pork, cut into small slices;
Livers, gizzards and hearts of 2 chickens, sliced;
2 stalks celery;
½ oz. green ginger root;
4 oz. olive oil;
2 tablespoons vinegar;
½ cup boiling water;
½ teaspoon salt;
½ teaspoon black pepper;
½ teaspoon red pepper;
½ teaspoon cinnamon;
Cloves to taste;
1 teaspoon Worcestershire sauce;
Small can mushrooms;
½ cup Chinese bean sprouts (if possible);
1 small can peas;
1 small can string beans;
1 small can asparagus tips.

Put 4 ounces olive oil in a frying pan over the fire, and when hot add meat, celery and ginger root. As soon as lightly colored, add vinegar, Worcestershire sauce, water, salt, pepper, cinnamon, cloves. When pork and giblets are almost tender, add vegtables (any one of which can be omitted). Cook a little more; drain off superfluous juice; add 1 teaspoon Chinese brown "se yu" sauce and serve with boiled rice.

MOCK DUCK.

Parboil a round steak. Make a stuffing as for duck. Season same with sage and onions; spread generously over the steak; roll up and tie securely, and roast in oven for ½ hour.

—Mrs. R. R.

Before broiling a steak, cover both sides liberally with olive oil, and season steak after broiling.

—Chef Hotel Schenley.

When roasting meat in an open pan wet a clean white muslin cloth and lay over the top of the meat. It will keep from getting hard and does not require basting so often, and the meat is much nicer.

MEMORANDUM

MEMORANDUM

To Serve with Meat and Poultry

ASPIC.

Take any strong, well seasoned soup stock, which has been boiled with a number of bones, (causing the stock to jell when cold.) When strained, add 2 tablespoons vinegar, some sherry and ¼ box gelatine. When cold, stir into the jelly, to clarify it, the partially-beaten whites of 2 eggs, adding the crushed egg shells. Place it on the fire and stir until it boils, then strain through a double cloth.

—Mrs. S. B. Goldsmit.

CALF'S FOOT JELLY.

4 calf's feet;
1 gal. water;
Rind of 1 lemon;
Juice of 1 lemon.
1 pt. white wine;
6 eggs;
Sugar.

Boil the calf's feet, water and lemon rind. Strain off the fat and add the wine. When cold, add sugar, juice of lemon and beaten whites of eggs. Boil 15 minutes longer. Strain through a bag and put in molds and serve cold.

—Mrs. J. Prince, Cleveland.

CHESTNUT DRESSING.

1 pt. large nuts;
1 cup bread crumbs;
Salt;
Pepper;
Butter.

Boil tender and mash the nuts and season with salt and pepper. Add a lump butter and mix lightly but thoroughly, with a large cupful dry bread crumbs. The latter prevents the dressing from getting soggy. This is sufficient to stuff a 10-pound turkey.

—Mrs. M. Saller.

BAKED APPLES TO SERVE WITH MEAT.

Wash and core tart apples, then fill with equal parts of crumbs and mushrooms. Season with catsup or fine herbs, as preferred. Put a bit of butter on top of each apple, add a little water to the baking pan and bake until tender.

CREOLE SAUCE.

2 tomatoes;
¼ teaspoon cayenne pepper;
1 oz. butter;
1 tablespoon Worcestershire sauce;
1 tablespoon onions;
1 tablespoon parsley.

Chop tomatoes, onion and parsley very fine and boil together for 15 minutes, (all ingredients mixed in). Strain and serve cold, or if served hot add a little flour to thicken. Nice with meats, hot or cold.

—Mrs. Ph. Hart, New Orleans.

ORANGE COMPOTE.

Peel and slice each orange into three round pieces. Make a syrup of sugar and water, flavored with vanilla. Add oranges and boil until tender. Cool, and serve with meat or poultry.

—Mrs. E. A. Cohen.

QUINCE CHEESE.

1 lb. quinces to ¾ lb. sugar. Boil until soft, the quinces cut into pieces, and pass same through a sieve. Boil sugar and quinces in above proportion for a good half hour; then pour into fancy forms and allow to cool. Splendid to serve with meat or poultry.

—Mrs. J. Black, 20 Fifth St.

SAUCE ALLEMANDE.

2 oz. butter;
2 oz. flour;
1 pt. stock;
Salt;
Pepper;
1 clove garlic;
2 bay leaves;
3 cloves;
Thyme;
2 wineglasses cream;
1 wineglass sherry;
Juice of lemon.

Melt butter and mix with flour. Add stock, pepper, salt, garlic, bay leaves, cloves, and a little thyme. After boiling 15 minutes strain, pour in cream and sherry, boil 15 minutes longer, add lemon and serve.

SAUCE FOR BROILED CHICKEN.

1 tablespoon sweet butter;
Flour;
3 eggs (separate);
1 cup cream.

Melt the butter and add flour, which brown to a deep yellow (as that is to be the color of the sauce). Add yolks of eggs, mixed with a little cold water. Set this on a plate on the ice. Add the cream (well beaten) by the spoonful, meanwhile stirring continuously, and whites of eggs last. Chicken must be hot, and this cold sauce put over it just before serving.

—N. Y.

TOMATO SAUCE.

No. 1.

1 pt. tomatoes;
1 slice onion;
1 cup water;
3 cloves;
2 tablespoons butter;
1 heaping tablespoon flour.

Place in a saucepan the tomatoes with water, onion and cloves, and boil 10 minutes. Melt butter, add a heaping tablespoon flour; pour this into the tomatoes, boil for 10 minutes longer and strain.

TOMATO SAUCE.

No. 2.

Whole peppers (a few);
Knob of celery;
Butter;
1 tablespoon flour (scant;
3 tablespoons sour cream.
Red onion medium sized;
3 cloves;
3 cups tomatoes;
1 carrot;
1 bay leaf;

Stick cloves into onion and roast it. Put in saucepan, tomatoes, carrot, bay leaf, pepper and celery, and let simmer down to one-half. Rub a good-sized piece of butter with flour and thicken sauce. Strain and add either sweet or sour cream.

For Spanish omelet add cooked shredded green peppers and mushrooms; also chicken livers.

—Mrs. Leon Wertheimer.

BARLEY AND PRUNES.

1 cup barly;
½ lb. prunes;
Meat;
1 tablespoon vinegar;
Salt.

Place a small piece of fat brisket with sufficient water to cover, and boil. Skim and add barley and cook until barley is partly tender, then add the prunes and boil again, slowly for 2 hours, adding some salt and the vinegar, but use care in stirring, so the prunes may remain whole. This dish makes a nice accompaniment to a pot roast. An old German dish.

—Mrs. Ph. Silverman.

MEMORANDUM

MEMORANDUM

BROWN CHICKEN FRICASSEE.

Cut up chicken in usual way and fry until tender and brown. Dredge a little flour into the gravy and brown. Add a pint of boiling water, a small onion (minced), a quart of potatoes and small bunch of parsley. Simmer gently until tender, and serve with rice. The rice may be cooked with the stew.

—Carrie B. Goodrich.

BOILED CHICKEN PUDDING.

Chicken;
4 eggs;
½ lb. mushrooms;
Butter;
Salt;
Pepper;
Paprika;
1 pt. cream.

Boil chicken soft and chop fine, with the mushrooms. Beat egg yolks and large piece butter, then add chicken and mushroom seasoning, the beaten whites and cream. Place in well-greased form and steam 1½ hours. Sauce—1 cup sweet cream; ½ cup mushroom sauce, and a few chopped truffles.

RECHAUFFE OF DUCK.

1 cup chopped duck meat;
2 tablespoons tomato capsup;
¼ cup grape or currant jelly;
2 tablespoons butter;
1 teaspoon cornstarch;
½ cup gravy left from roast duck;
¼ teaspoon salt;
Dash of pepper;
6 or 8 cloves.
Olives.

Heat gravy, catsup, jelly; cream butter with cornstarch; add salt, pepper, and stir into hot liquid; let boil once, then simmer gently 25 minutes. Add olives, stoned, cut into slices, and chopped duck meat; let heat without cooking 5 or 6 minutes, then serve.

CHICKEN-EN-CASSEROLE.

1 chicken;
1 carrot;
1 qt. boiling water or stock;
1 teaspoon salt;
1 small onion;
1 saltspoon pepper.

Cut chicken and vegetables and place in casserole with chicken on top; cover with stock and bake uncovered in a hot oven for ½ hour. When nicely browned, add seasoning and bake slowly for another hour.

—Mrs. M. M. Fink.

JUMBALLAYA.

A Spanish Creole Dish.

1 cup rice;
Slice of ham;
Cold roast chicken;
1 lb. butter;
¼ can tomatoes;
1 onion;
1 pt. hot water.

Wash the rice and cook it well. Cut up a cold roast chicken or the remnants of a turkey and a slice of ham, which fry in a tablespoon of butter. Add the tomatoes, small onion, cut fine; stir in the rice and add slowly while stirring 1 pt. hot water. Cover the pot and set it where it can cook slowly. Jumballaya is very fine to serve with oysters or shrimps.

—Mrs. Philip Hart, New Orleans.

SCALLOPED CHICKEN.

1 chicken;
1 can mushrooms;
2 pair sweetbreads.

Boil chicken and sweetbreads and cut these and mushrooms into small pieces. Mix well until quite soft with white sauce. Season with salt and pepper, Worcestershire sauce and a little onion. Place in a pudding dish, cover with bread crumbs and bits of butter, and brown in the oven.

—Mrs. M. M. Fink.

BONED TURKEY.

1 turkey of 10-12 pounds;
2 large smoked tongues;
2 cups cracker meal;
2 large cloves;
1 medium onion;
4 eggs;
2 large celery knobs;
1 teaspoon ground white pepper;
Garlic;
2 level teaspoons sugar.

To bone the fowl, use a small sharp saw and open down the back, beginning to saw from back of neck down. Open the turkey flat on a meat board, and carefully remove the meat and skin intact from the bones with care and perseverance; all bones will leave the meat and even second joints, legs and wings can be freed of bones. Make a stuffing of the above ingredients, using every bit of tongues and omit salt as the tongues are salted. Stuff the fowl closely with the mixture, filling legs, wings and all, and sew the turkey shut. Season outside of turkey and roast in oven same as any fowl, placing parsley and onion in the water of pan. Roast slowly and not too long as only outer meat is raw. When roasted place it on its side and press slightly by covering with a small board weighted on either end. It will then slice beautifully.

(Tongues ground and celery, garlic and onions chopped fine.)

—Mrs. Sam. Gallinger.

ROAST TURKEY WITH OYSTER STUFFING.

Turkey weighing 8 or 10 lbs.;
1 loaf stale bread;
1 qt. oysters;
1 lemon;
2 roots celery;
¼ lb. butter.

Crumble bread until fine, season with salt and pepper. Add oysters, setting liquor aside; the peel of the lemon cut in small pieces and the juice; celery cut fine and the butter. Stir until thoroughly mixed, then stuff turkey. Baste frequently. It will take at least 2 hours. Use oyster liquor for basting, placing the liquor in a pan in the oven. Add chopped giblets and liver to the gravy.

STEAMED SPRING CHICKEN.

Cut chicken in half. Put very large piece butter in pan and when hot put in chicken, seasoned with salt and pepper. Cover pan and add small quantity of hot water from time to time, when chicken is brown. As soon as chicken is tender, remove lid and let fry. Before serving, put flour and a little water in pan to thicken gravy.

—Mrs. James Spandau.

CHICKEN A LA CASSAROLE.

Chicken (young);
Butter;
Vegetables (peas, carrots, etc.);
Potatoes (small ball);
1 wineglass sherry wine;
1 wineglass catsup.

Cut chicken in pieces; add bits fresh butter; cover with water; after 1 hour on top of stove, put in oven. Half hour before finished, add vegetables; last, the potatoes; then the sherry wine and catsup, and season with salt, red pepper and a little ginger. May serve in casserole.

—Mrs. I. W. Frank.

CREAM CHICKEN.

1 chicken;
1 pt. cream;
2 tablespoons butter;
3 tablespoons flour;
1 can mushrooms.

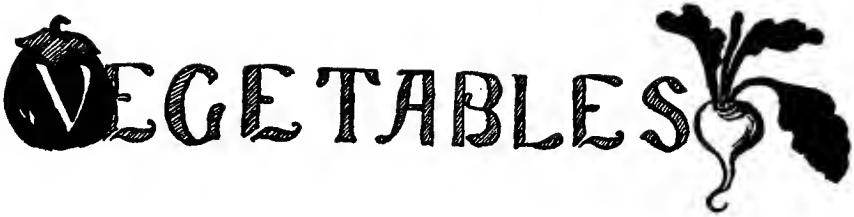
Boil chicken until tender, and cut in dice; skim the stock (which should be about 1 qt.); when cold, strain. Heat the strained stock and add the cream while hot. Mix the butter, melted, with flour, and add to creamed stock, making a cream sauce. Stir this into the chicken, having added the mushroom. Season the sauce to taste, and serve either in patty shells or over toast. If the chicken is nice and fat, do not use butter.

—Mrs. Wm. Teplansky, Canton, Ohio.

MEMORANDUM

MEMORANDUM

VEGETABLES



BOILED CAULIFLOWER.

Separate and boil cauliflower; dress with a good cream sauce; place in individual shells, sprinkle with grated cheese on top, and bake in a moderate oven. Very good.

BAKED EGG PLANT.

1 egg plant;
Pepper;
White bread;
Salt;
1 tablespoon butter;
2 eggs;
Cracker crumbs.

Boil egg plant whole until tender. Scrape out pulp carefully, so as not to break the shell. Mix with piece of soaked bread; add seasoning, the eggs and butter, and a few crumbs. Refill shells of egg plant and sprinkle with crumbs and bits of butter and a little water. Bake in hot oven for 20 minutes.

—Miss A. S.

BAKED TOMATOES WITH CHICKEN STUFFING.

Tomatoes;
Boiled chicken or veal;
1 egg;
½ cup bread crumbs;
Butter;
Salt;
Pepper;
Sage;
Onion.

Remove pulp from selected tomatoes through small opening at the top, and drain in a sieve. . For stuffing, chop chicken fine, or use equal parts of veal and fowl; add beaten egg, bread crumbs, a little butter, the spices and seasoning, and moisten with some of the tomato juice. Stuff tomatoes with mixture and bake for ½ hour in a moderate oven. May be served on a lettuce leaf.

—Anon.

CARROT TIMBALES.

4 carrots (large);
2 eggs;
1 tablespoon heavy cream;
1 teaspoon salt;
1 saltspoon pepper.

Scrape and cut in pieces the carrots, and boil in soup stock until tender; then mash through collander. Beat the eggs, cream, salt and pepper and mix the carrots in this. Butter the timbale molds, fill ¾ full, and stand same in hot water. Boil 25 minutes, and serve with cream sauce, and if you wish, surround with green peas. Nice to serve with birds or chicken.

—N. York.

CHEESED POTATOES.

8 large potatoes;
4 oz. grated cheese;
½ cup cream;
1 egg (yolk);
Butter, the size of an egg.

Boil potatoes; beat all ingredients together; form into croquettes and bake until golden brown.

—Mrs. Abe J. DeRoy.

CHESTNUT VEGETABLE.

1 lb. chestnuts;
1 cup soup stock;
1 cup sugar;
Butter, size of walnut.

Peel and blanch chestnuts. Then boil very slowly in water until about half done; drain off any remaining water and add stock and sugar. Let this simmer until it is soft, adding butter.

CORN FRITTERS.

1 cup corn;
4 eggs;
6 soda crackers;
Salt;
Pepper.

Grate the corn; add 6 rolled soda crackers; then the beaten yolks of 4 eggs, and salt and pepper to taste. Fry in cakes size of an egg in hot fat.

—Mrs. M. D. Kaufman.

CORN OYSTERS.

1 doz. ears corn;
½ doz. eggs;
4 tablespoons flour;
Salt.

Fry in boiling butter, heated as for oysters. Canned corn can be used as well.

CORN FRITTERS.

10 ears corn;
3 yolks eggs;
½ cup flour;
¼ cup milk;
Salt and pepper to taste.

Cut kernells of corn through the center and scrape meat out with back of knife; mix the rest of the ingredients with it and last, 3 whites of eggs, beaten to froth. Bake on griddle.

—Mrs. Louis Schwarz.

CORN PUDDING.

Fresh or canned corn;
2 eggs;
2 cups milk;
1 tablespoon butter;
Seasoning;
Flour (a little).

Use finely-chopped can corn, or fresh, scraped from the cob. Make a batter of these ingredients and bake slowly in a buttered baking dish.

CRUMBED SWEET POTATOES.

Sweet potatoes (boiled);
Salt;
Butter;
Pepper;
Sugar;
Bread crumbs.

Dice the cold boiled sweet potatoes, and place in layers in a buttered baking dish, seasoning each layer with salt, pepper and sugar and bits of butter; cover its top layer with buttered crumbs. Bake in moderate oven ¾ hour.

CREAMED CUCUMBERS.

Pare and slice cucumbers a little thicker than for salad. Boil 15 minutes in salt water and serve with a thickened cream sauce of milk and egg yolks, and seasoned to taste.

—Helen K. Lieberman, Atlanta, Ga.

EGG PLANT PUDDING.

1 egg plant (medium sized);
½ cup bread;
Salt;
3 eggs;
Pepper.

Peel and cut egg plant and soak in salt water for ½ hour. Then boil soft and mash; add soaked bread, egg yolks and seasoning. Beat whites stiff and mix in last. Bake in buttered pudding dish, for 20 minutes.

—H. K. L.

FILLED CABBAGE.

1½ lbs. round steak;
½lb. veal;
2 eggs;
1 tablespoon raw rice;
Small pieces of bread, well soaked;
Pepper and salt to taste.

Grind meat and mix together with eggs, soaked bread, rice and seasoning. Scald 1 doz. nice large cabbage leaves; fill each one with meat and roll. Strain 1 can tomatoes and add to it a little water. Place the filled leaves in and boil for 2 hours. Thicken with browned flour.

—Mrs. M. Gusky.

FRIED SWEET PEPPERS.

Peppers; eggs; salt. Remove all seeds from peppers, which cut into thin rings and fry in butter, covering for about 10 minutes. Then mix as many eggs as desired and scramble all together, adding seasoning.

—Mrs. L. H.

LENTIL CUTLETS.

Soak and cook 1 cup lentils; 3 grated onions; 1 teaspoon thyme. Enough bread crumbs to make stiff mixture. Shape, dip in egg and bread crumbs and fry in deep fat. Lima or navy beans can be used in place of lentils.

MACARONI—ITALIAN FASHION.

¼ lb macaroni;
2 tablespoons butter;
½ pt. tomatoes;
½ grated onion;
½ teaspoon beef extract.

Break macaroni into pieces 2 inches long; throw into boiling water and boil rapidly 20 minutes; drain and cover with good stock and boil 20 minutes more. By that time the stock has evaporated; then add to macaroni, butter, thick strained tomatoes, mashed onion grated, and beef extract. Cover and simmer gently for 10 minutes. Turn into heated platter and serve it with Parmesan cheese.

OBLONG POTATO DUMPLINGS.

6 potatoes;
2 eggs;
1 teaspoon baking powder;
2 tablespoons water;
Salt;
Flour.

Boil potatoes, then mash them. Add ingredients and enough flour to stiffen. Then roll with hands into oblong parts, 3 inches long; place these in a spider of heated butter and then brown, and just before serving scramble eggs over them.

—Mrs. E. H.

PEPPERS.

With Rice—1 cup cold boiled rice; 2 tablespoons cheese; 1 tablespoon melted butter; salt. Remove seeds carefully, not to disturb inner wall of peppers. Cover with boiling water, and let stand until the water cools. Mix ingredients and stuff into halved peppers; cover and bake ½ hour; then uncover until browned on top.

With Fish—Minced fish; 1 tablespoon bread crumbs; tomato sauce; seasoning. Fill halved peppers with minced fish, well seasoned, and mixed with 1 tablespoon crumbs to each cup. Wet with tomato sauce and strew with crumbs. Also pour sauce about peppers in the baking dish.

PEPPERS STUFFED WITH OYSTERS.

6 green pepers (large);
1 pt. oysters;
1 cup milk;
¼ teaspoon salt;
1 teaspoon butter;
Cracker crumbs;
1 or more teaspoons flour.

Cut top off peppers and clean all of the inside out, and stand in cold salt water. Make a cream sauce of milk; put it on stove and boil; then thicken with flour mixed in a little water until smooth. It should be the consistency of cream. Drop in butter and salt and a wee bit of pepper. Drain water all off peppers and wash in fresh, cold water. Place in buttered baking dish, and fill. First a little cracker crumbs, then oysters, then cream sauce, cracker crumbs, oysters and sauce until pepper is full. Place top of pepper on it and put in oven (moderate oven) for about 20 minutes or half an hour. Serve as an entree or a vegetable.

—L. M., New York.

POTATO FARCI.

Select even-sized potatoes, pare and cut off tops; hollow out centers and fill with chopped meats of any kind, properly seasoned. Set in a pan in hot oven and bake until done. When served, add a spoonful of good gravy to each potato.

POTATO NOODLES.

6 large potatoes, cooked soft;
2 eggs;
Pinch Salt.

Mash potatoes and mix with eggs and salt. Add enough flour to roll out. Cut like wide noodles. Drop into boiling water and cook for 15 minutes. Drain and serve with bread crumbs browned in butter and sprinkled over top .

—Mrs. C. Sunstien.

POTATO PUFFS.

Potatoes; 2 eggs; milk; flour; salt. Take mashed potatoes and stir into them the eggs, well beaten; beat together very light. Then add a little milk, salt, and just enough flour to roll into balls. Cook as doughnuts; drop into boiling fat just before serving.

Mashed potatoes left over from the day before can be used.

—Della Mayer Lesser.

POTATOES WITH CHEESE SAUCE.

Potatoes;
¼ lb cheese;
1 cup milk;
Flour;
Salt.

Melt ¼ lb. cheese (any hard cheese); add 1 cup milk (hot); thicken with a little flour. Boil and mash potatoes; add salt, and form into balls and serve the cheese sauce over them; or use small new potatoes boiled and left whole. Fine!

—Helen K. Lieberman, Atlanta, Ga.

ITALIAN RICE.

Have ready ½ cup freshly cooked rice. Put into a stewpan 1 tablespoon each butter and flour. Rub together until blended; add 1 cup grated cheese; 1½ cups hot water and a pinch of annotto. Stir rapidly and when perfectly smooth spread this sauce over the rice, spread on a shallow serving dish. Sprinkle finely grated cheese over the whole and serve hot with a garnish.

SCALLOPED POTATOES.

1 large tablespoon butter;
1 large tablespoon flour;
1 qt. milk;
Salt;
Pepper;
Nutmeg;
½ lemon;
1 tablespoon grated onion.

Melt the butter; stir in flour; then add milk and other ingredients. Let boil until it thickens; then add juice of ½ lemon, pour the mixture over cold boiled potatoes which have been cut in dice and bake in oven ½ hour.

—Delmonico's, New York.

SOUTHERN SWEET POTATOES.

2 lbs. sweet potatoes;
2 cups water;
1 cup brown sugar.

Peel and slice potatoes which have been parboiled. Put in buttered pudding dish. Pour over syrup made of water and sugar. Dot with pits of butter and bake in a moderate oven.

—Carrie B. Goodrich.

SPAGHETTI AND MEAT BALLS.

10c. worth hamburger steak;
1 egg;
2 tablespoons bread crumbs;
1 onion;
4 sprigs parsley;
Salt;
Pepper.

This mixture is rolled into small balls. In the meantime, a sauce must have been prepared after the following receipe: 1 can tomatoes; 1 green pepper; 1 onion; 2 bay leaves; 1 pt. water; 1 tablespoon butter; salt; pepper. Extract seeds from peppers. These ingredients boil together for 1 hour, after which they are pressed through a colander and this must boil up once more. Then add butter and seasoning. Into this sauce the meat balls are placed, and in it they are permitted to boil gently for 40 minutes. They are then served with spaghetti, which has been prepared after the following fashion: 1 lb. spaghetti; 2 qts. water; 1 tablespoon salt. Boil spaghetti in the water for 20 minutes. After it has been thoroughly drained, pour over it the tomato sauce, in which the meat balls were boiled, and serve the combination very hot, with a liberal supply of grated Roman cheese on the side.

—Mrs. William Klee.

SWEET POTATOES—O'BRIEN.

6 sweet potatoes; 3 green peppers. Parboil large sweet potatoes and remove all seeds from the peppers; put potatoes, cut in dice shape, and cut up peppers in small pieces; fry a dark brown, season with salt and pepper to taste.

—Mrs. Jacob Adolph.

STUFFED EGG PLANT.

Egg plant;
Onion;
3 hard-boiled eggs;
Red pepper;
Salt;
Mushrooms;
Cream dressing;
Bread crumbs;
Sweet breads;
Sherry .

Scoop out the egg plant and place pulp in salt water for 1½ hours. Then drain and boil tender. Mix with the chopped eggs, onion, seasoning and mushrooms (sweetbreads are a nice addition) to taste. Mix all this with a nice, smooth cream dressing, and refill the shell of plant. Sprinkle with bread crumbs and brown in oven, allowing sufficient time to thoroughly heat the shell, or the mixture will take on a raw taste. Sherry is optional, but improves the dish. Never use tin utensils for an egg plant.

—Mrs. A. Leo Weil.

STUFFED PEPPERS.

Sweet peppers;
Chicken or veal;
Bread crumbs;
Onion juice;
Salt;
Pepper.

Cut a slice from the stem end of peppers, remove seeds and parboil 15 minutes; fill with equal parts cold chicken or veal and softened bread crumbs; season with onion juice, salt and pepper; cover with buttered bread crumbs and bake 10 minutes. Serve on toast with a brown gravy.

TOMATOES—CORN-STUFFED.

For corn custard in tomatoes, scoop out the centers of a half a dozen apple-shaped tomatoes, drain them and fill with the following mixture: Beat 2 eggs slightly; add a cup of cold boiled corn cut from the ear, a tablespoon of melted butter, a tablespoon of flour rubbed smooth in a little milk, salt and pepper. Bake in a moderate oven for about 15 minutes, or until the custard is firm.

STUFFED TOMATOES.

6 tomatoes (medium size);
2 tablespoons butter;
½ cup chopped chicken or veal;
½ cup bread crumbs;
½ tablespoon chopped onion.
Tomato pulp;
Salt;
Pepper;
1 egg.

Wipe and remove thin slice from stem end of tomatoes; take out seeds and pulp; sprinkle inside with salt; invert and let stand ½ hour. Cook 5 minutes, butter, finely-chopped onion; add finely chopped cooked chicken or veal, stale bread crumbs, tomato pulp, and salt and pepper to taste. Cook 5 minutes; then add 1 egg, slightly beaten, and cook 1 minute, and refill tomatoes with mixture; place in buttered pan, sprinkle with buttered cracker crumbs and bake 20 minutes in hot oven.

TOMATOES AND EGGS.

Hollow out tomatoes; break into each a whole egg; sprinkle with seasoning; set them in a pan containing a little water, and bake 40 minutes. Serve each on toast with cream sauce poured over.

—Mrs. Julian Boehm.

YELLOW BEANS IN CREAM.

1 cup sour cream;
2 eggs;
A little vinegar, sugar and salt.

Clean and break the beans and boil them. Beat the cream with the eggs; add the vinegar, sugar and salt. Pour over the beans and let it boil a minute. Serve cold.

—Mrs. Jos. Prince, Cleveland.

SWEET POTATO AND ALMOND CROQUETTES.

Bake ½ peck sweet potatoes; remove the pulp and put through sieve. To each 2 cups, add scant teaspoon salt; 2 tablespoons butter; 1 beaten egg; 3 tablespoons chopped, blanched almonds, and enough hot milk or cream to make a paste of a good handling consistency. Form into shape, egg and crumb, and fry in deep fat.

—H. S. K.

HOW TO COOK RICE.

2 qts. water; 1 tablespoon salt.
1 cup rice;

Put the water into a very large pot and put salt in it. When it is boiling hard take a spoon and stir it so that water keeps circling. Drop a little rice in at a time, so that the water keeps boiling and moving in a circle around the kettle. This rice is cooked in 20 minutes. Drain water off and serve.

—Miss L. M., New York.

MEMORANDUM

MEMORANDUM

MEMORANDUM

Salads & Dressings

ARTICHOKES A LA RUSSE.

Fond artichoke; Can of macedoine.

Make a base of the artichoke; place on top either a slice of tomato or onion; then, on top of that, macedoine and caviar; pour over all French dressing.

—Mrs. Jacob Kaufman.

ANCHOVY SALAD.

Anchovies; Beets;
Olive oil; Paprika;
Hard-boiled egg; Vinegar;
Parsley;

Take as many anchovies as desired; bone and clean them; dress with plenty olive oil, pepper, salt, vinegar and paprika. Add chopped hard-boiled eggs, parsley and beets. Serve on lettuce leaves.

—N. Y.

ASPARAGUS IN TOMATO BORDER.

Can tomatoes; Gelatine;
Asparagus tips; Mayonnaise.

Make a tomato jelly with canned tomatoes, by boiling and straining the tomatoes and adding sufficient dissolved gelatine to hold same together. Pour into a border or ring mold, and set away to form. Turn mold on a large flat chop plate, and fill center with asparagus tips, canned, or cooked and chilled. Put mayonnaise on top just as the salad is about to be served. Any kind of garnish is nice with this, and any other salad or relish may be used to fill the tomato ring.

BEET AND CHEESE SALAD.

Make cottage cheese into balls; stick on either side half English walnut. Slice small, sweet beets and put two cheese balls and three beet slices on lettuce leaf. Keep on ice until just before time to serve. Add French dressing just before serving. This is such a simple salad and so tasty that you will be sure to like it.

CHICKEN MOUSSE.

3 eggs;
1 teaspoon granulated gelatine;
1¼ cup chicken broth;
4 oz. cold, stewed chicken breast;
1 cup cream.

Chop or grind (the latter is preferable) the chicken; soak the gelatine in ¼ cup chicken broth; beat the yolks of 3 eggs; add a cup of scalded chicken broth and cook as custard. Add strained gelatine and ground chicken. When cool, add the stiffly-beaten whites of eggs and a cup of whipped cream. Serve in individual molds, with celery and mayonnaise. This is sufficient for 12 portions.

—Mrs. Pauline Floersheim.

CHICKEN SALAD.

1 large stewing chicken;
2 cups chopped celery;
1 lb. grapes;
1 large, tart apple;
½ cup chopped walnuts.

Cook chicken until very tender; cut up all the meat; skin and stone the grapes; cut the apple into small pieces; chop the celery and nuts. Mix all together and season to taste with paprika, salt, olive oil and malt vinegar. Cover the bowl and allow to stand for 3 hours. Just before serving, mix some mayonnaise through the salad. Serve on lettuce leaves, with mayonnaise over the top. Mix the mayonnaise with either sour cream or whipped cream, to soften it.

—Mrs. Ch. Dreifus.

CAULIFLOWER SALAD.

Stew the cauliflower till tender, after separating into flowerets and after chilling, head into hollowed-out tomatoes. Place each tomato on a plate of lettuce leaves and cover with mayonnaise or French dressing just before serving.

COMBINATION SALAD.

3 large tomatoes;
1 large Bermuda onion;
6 stalks celery;
2 green sweet peppers.

Cut tomatoes into large dice; slice, onion thin; dice celery and peppers (being careful to remove seeds); pour good French dressing over all; mix and allow to stand for several hours before serving in bed of lettuce leaves.

CRAB MEAT GLACE.

1pt. crab meat;
1 cup boiled rice;
1 can tomatoes;
½ grated onion;
Celery salt;
Pepper;
1 tablespoon gelatine.

Stew tomatoes soft and strain; have rice boiled very soft and crab meat shredded; mix above, adding gelatine and seasoning and mould into individual forms. Serve with following dressing, boiled; 1 cup milk; 2 teaspoons cornstarch; yolk of 1 egg; 1 teaspoon butter; lemon or vinegar to taste; when cooled, add ¼ cup chopped nuts, ¼ cup chopped olives and a small quantity of chopped parsley.

—Mrs. F. G. K.

CREAM CHEESE SALAD.

½ cup finely chopped olives;
1 large Philadelphia cream cheese;

Mix these together with a little butter and cream if necessary and form into tiny balls; roll each ball in finely chopped parsley and serve three or four on a lettuce leaf with mayonnaise.

CUCUMBER SALAD.

3 cucumbers;
1 cup water;
1 pinch celery salt;
Dash of cayenne;
½ teaspoon onion, grated;
1 teaspoon vinegar;
Salt (a little).

Boil the sliced cucumbers till tender enough to pass through a wire strainer; to this puree add the water; heat and dissolve a little gelatine with this mixture; add the seasonings and turn into a ring mould; when unmoulded fill the center with cubes of tomato and serve with mayonnaise.

FILLED BREAD.

1 loaf bread;
½ lb. tongue or ham;
¼ lb. Swiss cheese;
3 hard boiled egges;
1 doz. small vinegar pickles;
1 doz. olives;
½ lb. sweet butter.

Chop ingredients fine; cream butter and add. Hollow out loaf of bread; fill in with mixture; wrap loaf in damp cloth and place in ice box over night. Slice and serve on lettuce leaves.

—New York.

JELLIED CHICKEN.

1 chicken;
1 tablespoon gelatine;
½ cup cold water;
Juice ½ lemon;
Onions;
Bay leaf;
Salt;
Pepper;
Celery.

Boil chicken, with all spices in the broth, until it is perfectly tender; then remove the chicken and boil down broth until one pint, then add the gelatine, which has been dissolved in ½ cup cold water, and juice of ½ lemon. Pick the chicken into small pieces, and half fill individual cups with the meat; then fill up with the broth and strain and set on ice to jell. When ready to serve remove from cups to a lettuce leaf. Good with or without a mayonnaise.

—Sophia T. Fleishman.

FROZEN CHEESE SALAD.

1 cream cheese;
¼ cup cream;
Paprika, salt, lemon juice, to taste.

Rub well together and put in fancy mold; pack in ice and salt until stiff. Cut in slices and serve on lettuce, with French dressing.

—Mrs. Jacob Kaufmann.

HERRING SALAD.

1 good sized apple;
2 large onions;
1 lemon;
¼ cup chopped walnuts;
1 tablespoon sugar.
1 doz. Holland herring (milchner);
½ teaspoon ground pepper;
2 large dill pickles;
1½ pts. cider vinegar;
½ doz. whole pepper and allspice;

Soak herring 24 hours, remove skin and bone and dice these and other ingredients; add milchner well chopped and sugar to the vinegar, and mix and add all together.

—Miss Goldsmith.

MIXED SALAD.

Chicory salad as a foundation; place on top a large sized slice of tomato; on that an ice cold poached egg; then a dab of chili sauce; cover with French dressing (made of three tablespoons of oil, one of vinegar, salt and pepper and well stirred); around the salad arrange macedoine mixed with French dressing.

LEFT-OVER SALAD.

6 small onions;
1 carrot;
1 pt. peas.

Boil above ingredients; cut up 4 cold boiled potatoes; cut the carrot into dice. Mix with onions and peas. Cover with cream sauce. Garnish with sliced eggs. Set on ice until ready to serve.

—Miss Maltinsky.

OYSTER SALAD.

3 hard boiled eggs;
½ lb. boiled fish;
1 boiled potato;
1 pt. oysters;
3 stalks celery;
3 pickles.

Cut all ingredients into small pieces; flake the fish and serve as desired with mayonnaise dressing.

POTATO SALAD.

1 large bunch parsley;
2 small green onions;
Radishes (a few);
1 doz. potatoes;
Mayonnaise;
Celery;
Salt;
Pepper;
Paprika;
Vinegar;
Olive oil.

Chop to a powder the parsley, onions and celery; boil tender the potatoes, pare and cut into slices while hot, and add first ingredients, also salt, pepper and paprika to taste; also add finely cut celery. Pour heated vinegar over this and also some fine olive oil, and mix well with two silver forks. Then add sufficient mayonnaise to make the salad look yellow. Serve on lettuce and garnish with hard boiled eggs and hearts of lettuce. Delicious.

—Mrs. G. E. Crone.

RUSSIAN SALAD.

Potatoes;
Celery;
Eggs (hard boiled);
Pecans;
Cream dressing.

Take equal quantities of cold boiled potatoes, cut in ½ in. cubes; celery, pecans, whites of the eggs and mix with cream dressing; place on lettuce leaves with grated yolks of eggs on top.

SALAD PIQUANTE.

¼ cup chopped olives;
1 small Philadelphia cream cheese;
2 tablespoons chopped pimentos.

Rub cheese with a little butter, till smooth; mix in olives and pimentos and roll into very small balls; roll these in very finely chopped parsley and serve 3 or 4 in a nest of lettuce hearts with mayonnaise.

SPANISH SALAD.

2 qts. diced celery;
Chopped onion (a little).
1 qt. flaked salmon (boiled or canned);
1 tomato, diced;

Season, and mix with mayonaise. Fill cleaned peppers and cool.

STRING BEAN SALAD.

Beans;
Onions;
Pepper;
Salt;
Vinegar.

String and wash your beans well; boil them until tender; then lay them in cold water for a few minutes or else put them into a colander and let cold water run over them; let them drain off well and mix with a little salt, pepper, chopped onions and vinegar.

—Mrs. A. J. DeRoy.

STUFFED CELERY SALAD.

Take Neufchatel or cottage cheese, English walnuts, chopped fine, and have ready celery, cut about two inches long. Fill celery with this, and serve on lettuce with mayonnaise over it.

SWEET BREAD SALAD.

3 eggs;
1 teaspoon mustard;
Salt;
¼ cup vinegar;
Red peppers;
¾ cup milk;
2 tablespoons sugar;
2 tablespoons butter;
½ pt. cream;
4 sweet breads;
1 can green peas.

Boil off your sweet breads in salted water and skin them; beat well together the yolks of eggs, with salt and pepper and sugar and two tablespoons of melted butter; then boil in a scant ¼ cup of vinegar, one heaping teaspoon of Coleman's mustard; boil smooth, pour into the eggs and then add the milk and return all to stove in a double boiler to boil until a thick custard. Just before serving whip in the cream and the green peas. This makes quite a quantity.

—Mrs. M. Saller.

TOMATO ASPIC SALAD.

1 can tomatoes;
½ cup finely cut boiled ham;
1 cup water;
½ cup peanuts;
3 hard boiled eggs;
Salt;
Paprika.

Boil tomatoes until soft enough to mash through a wire strainer; add water and use this mixture hot to dissolve a sufficient amount of gelatine; season rather highly with salt and paprika and mix in the other ingredients when the gelatine is beginning to form; when ready to serve unmould on lettuce leaves and serve with mayonnaise. Fine.

—Helen K. Lieberman, Atlanta, Ga.

TOMATO JELLY.

¾ box Knox gelatine (scant);
¾ cup water (cold);
1 can tomatoes;
½ Onion;
1 stalk celery;
2 tablespoons vinegar;
1 bay leaf;
2 cloves;
Pinch of cayenne pepper;
Salt (pinch);
Sugar (pinch).

Soften gelatine 5 minutes in the water; cook all other ingredients except vinegar 10 minutes, then add gelatine and vinegar; stir until dissolved, then pass through fine sieve to keep seeds back. Pour in mould and put on ice; when stiff turn out, garnish with lettuce and pour mayonnaise dressing over it.

—Mrs. Nathan Liebshutz, Cleveland.

WALDORF SALAD.

Apples (tart);
Walnuts;
Celery;
Cream dressing.

Use equal parts apples in cubes, walnuts and celery and mix with a cream dressing and arrange in nests on lettuce leaves.

—Mrs. Meyer Fink.

WITH THE SALAD COURSE.

Stuffed olives chopped fine, mixed with a cream cheese and made into balls or shaped into a loaf to be served with a cheese knife, form a delicious accompaniment to the salad course.

SALAD DRESSING.

That witty divine, Sydney Smith, wrote the following directions for a salad dressing, which those who have tried praise highly:

Two boiled potatoes strained through a kitchen sieve,
Softness and smoothness to the salad give;
Of mordant mustard take a single spoon—
Distrust the condiment that bites too soon;
Yet deem it not, thou man of taste, a fault
To add a double quantity of salt.
Four times the spoon with oil of Lucca crown,
And twice with vinegar procured from town;
True taste requires it, and your poet begs
The pounded yellow of two hard-boiled eggs.
Let onion's atoms lurk within the bowl,
And, scarce suspected, animate the whole;
And lastly, in the favored compound toss
A magic spoonful of anchovy sauce.
Oh, great and glorious! Oh, herbaceous meat!
'Twould tempt the dying anchorite to eat.
Back to the world he'd turn his weary soul
And plunge his fingers in the salad bowl.

MAYONNAISE DRESSING.

2 hard boiled eggs, (yolks);
2 raw eggs, (yolks);
½ cup butter;
1 teaspoon mustard;
1 teaspoon salt;
Cayenne pepper;
¾ cup oil;
1-3 cup vinegar;
Juice of lemon.

Put yolks hard eggs through sieve; add salt, mustard and cayenne pepper; cream butter, and yolks raw eggs and then the hard boiled mixture; have oil, vinegar and lemon in 3 different cups; add 1 teaspoon oil, then 1 teaspoon lemon juice, vinegar, oil, lemon juice and vinegar until used up. Beat with Dover egg beater when making dressing, and when stirring it stir one way. Keep tasting to see that it doesn't get too sour.

—Miss Belle Mayer, Bradford, Pa.

BOILED SALAD DRESSING.

4 eggs (yolks);
½ cup butter;
1 teaspoon mustard;
4 tablespoons vinegar;
Salt and pepper to taste.

Mix eggs and butter thoroughly; scald mustard with a little hot water; put all in a double boiler, stirring until thick; beat until cold; before using thin with ½ cup of cream and juice of ½ lemon.

—Mrs. H. M. Lipman.

CREAM SALAD DRESSING.

1 cup weak vinegar;
2 teaspoons flour;
2 teaspoons mustard;
1 egg;
1 teaspoon salt;
1 teaspoon sugar;
2 parts whipped cream to 1 part salad dressing;

Mix all dry ingredients with vinegar; pour slowly over the beaten egg and cook in double boiler until thick and smooth; stand away to cool; when using, mix in the proportion of 1 part dressing to 2 parts cream. This dressing is especially good for fruit salads.

—Mrs. John X. Smith, Watertown, N. Y.

FROZEN CREAM CHEESE.

Jar of red Bar-le-duc;
½ pt. whipped cream.
Small Philadelphia cream cheese;

Mix together; have mould wet with cold water; put in the mixture and pack in ice and salt for 3 hours. Serve with crackers with the salad course.

—New York.

MAYONNAISE DRESSING.

4 eggs (yolks);
8 tablespoons olive oil;
4 tablespoons vinegar;
2 teaspoons sugar;
1 teaspoon salt;
2 teaspoons mustard;
½ cup sweet cream.

To the yolks of eggs add four spoons of oil and vinegar; then boil. Stir until it thickens, remove from fire, continue stirring until it cools. Then slowly add four more spoons or oil and the other ingredients.

—Mrs. M. Kingsbacher.

MAYONNAISE.

4 eggs;
2 lemons;
Cayenne pepper;
Dry mustard (a little);
Celery salt.

Stir well yolks of eggs; add juice of lemons, pepper and celery salt and a knife-tip of mustard; mix all together. Put piece of butter like large egg in double boiler, when melted add the mixture, stir constantly and when thick as custard, remove from stove; when ready to use, thin out with cream. This is fine.

—Mrs. Gus Kaufman, New York.

SALAD DRESSING.

3 eggs;
2 teaspoons salt;
2 teaspoons sugar;
2 teaspoons mustard;
½ cup vinegar;
Butter size of walnut.

Beat eggs light, then beat all together and cook over hot water, stirring all the time; as soon as it begins to thicken, take off fire, and when cool, thin with cream or milk or use oil and heat well.

—Emma Porter Makinson.

SALAD DRESSING.

1 teaspoon Coleman's mustard;
1 teaspoon Salt;
1 teaspoon pepper;
1 onion, chopped fine;
2 tablespoons powdered sugar;
6 tablespoons olive oil;
4 tablespoons vinegar;
1 green pepper, chopped very fine.

Mix mustard, salt, pepper and sugar; stir in oil and then the vinegar. Pour this over the onion and pepper; let stand a half hour before serving. Remove the seeds from the green pepper and always chop pepper and onion separately and then mix.

—Mrs. Enoch Rauh.

MEMORANDUM

MEMORANDUM

MEMORANDUM

FATHER'S RECIPE.

By Frederick Moxon.

We hear a lot of mother's cakes
And sister's lemon pie;
Of gingerbread that gran'ma makes,
And auntie's doughnuts,—my!
But father's got a recipe
He says beats all the rest;
And when it's mixed O.K., says he,
It suits his palate best.

Some lie-abed-till-nine-o'clock,
Some breakfast-up-to-ten;
A shirt-sleeve-stroll-around-the-block,
A shave, a pipe, and then
A pile of Colored Supplements,
With frequent dozings off—
Those are the chief ingredients
Of father's Sunday loaf.

ALMOND PUDDING.

Bake a three-layer rich gold cake. Put sliced peaches between first and second layer. Frost second layer and put on it macaroons and almonds. Frost the third layer. To be eaten cold with brandy sauce.

—Mrs. Samuel G. Rosenstock.

APPLE DUMPLINGS.

Peel and core apples; fill with gooseberry preserves, or grated apples, raisins and almonds. Roll apples in sugar, then in a thin pie crust and bake slowly. Icing: 1 cup sugar; ½ cup water; 1 egg. Boil sugar and water and stir into the beaten white of the egg. Pour over apples and eat with cream.

—Mrs. Herman Cerf.

APPLE STRUDEL.

2 or 3 cups flour;
1 cup butter or fat;
Apples peeled and sliced small.

Mix flour with water and knead into a loose flabby dough. Place dough in center, pull and spread thin as tissue paper until it covers the table. Spread the apples all over the dough, then sprinkle with cinnamon, sugar, raisins and hot butter or fat. Take one end of cloth and roll the dough until it meets the other end. Like a jelly roll. Cut in small pieces, put in oven and bake until brown. Serve plain or with cream.

BOILED PUDDING.

¼ lb butter;
1 large cup bread crumbs;
6 tablespoons sugar;
1 small wine glass rum;
1 wine glass white wine;
1 cup milk;
4 eggs (whites to froth);
½ lemon (juice and rind);
½ teaspoon cloves;
Citron, almonds and raisins chopped fine;
Vanilla essence.

Boil in pudding form 1½ hours. Very fine.

—New York.

BREAD PUDDING.

1qt. milk;
4 eggs;
1 cup sugar;
Butter, size of an egg;
1 cup bread crumbs.

Rub yolks, sugar and butter to a cream; stir in milk gradually; add bread crumbs; beat thoroughly; pour into mold; sprinkle with cinnamon; bake for 1 hour until brown; take out, cover with meringue made from the whites; bake for a few minutes; serve with rich cream.

BROWN BETTY.

Apples, sugar, cinnamon, bread crumbs, butter. A layer of apples, one of bread crumbs, brown sugar and cinnamon and melted butter until pan is filled. Bake for two hours and serve with Fairy sauce.

—Mrs. Sig. S. Klein.

CABINET PUDDING.

10c candied cherries;
1 cup chopped almonds;
1 tumbler claret wine;
1 doz. macaroons;
7 eggs;
2 tablespoons gelatine.

Put claret on to boil; stir yolks of eggs; sugar to taste; soak gelatine in cold water; add all ingredients to wine, beaten whites last. Pour over dish lined with macaroons, cherries and almonds. Serve with whipped cream.

—Mrs. Edward M. Lazarus.

CHERRY PUDDING.

4 cups of flour;
1 cup of sugar;
2 cups milk;
2 eggs;
1 teaspoon of Baking powder.

Beat eggs and sugar together, add milk; then cherries and last flour and baking powder; place in a steamer or close boiler and steam for 2 hours. Serve with Fairy butter.

Fairy Butter—1 cup butter; 2 cups powdered sugar. Beat until light; flavor with sherry wine or vanilla.

—Mrs. S. S. Klein.

CHERRY PUDDING.

Line deep pan with pie crust; sprinkle crust lightly with flour or matzo meal; fill with cherries (fresh preferred); sprinkle with sugar and almonds. Bake 25 minutes. Cover with sponge made as follows:

Yolks 3 eggs, beaten with 1½ cups sugar;
Juice of ½ lemon;
Grated rind;
Whites beaten to stiff froth;
Lastly,3 tablespoons flour.

—Anon.

CABINET PUDDING.

Stale cake or lady fingers;
1 cup seedless raisins;
½ cup cleaned currants;
3 oz. citron, cut fine;
3 oz. candied cherries;
3 cups sweet milk;
3 eggs;
½ cup sugar;
Lemon extract.

Butter and sugar a pudding mould holding 3 pts. Mix raisins, currants, citron and cherries. Cover bottom of mould with layer of mixed fruit, then cake, then fruit, and so on. Make a custard. Boil on stove until slightly thick, being careful not to curdle. Then pour over cake in mould. Put in water and boil 2 hours. Turn out on platter and serve with red jelly. Serve with wine sauce. May also be baked in a moderate oven 1 hour by placing mould in a large shallow pan half full of water.

C. S. F.

CHOCOLATE PUDDING.

5 eggs;
1 lemon;
1 cup sugar;
¼ lb. grated chocolate;
1 cup bread crumbs.

Beat well yolks of eggs; add sugar, the chocolate and bread crumbs and last beaten whites of eggs; mix and place in well greased pudding form; tie lid down and boil in large sauce pan of water for 1½ hours. Serve with vanilla or lemon sauce.

—Mrs. M. Kornhauser.

CHOCOLATE PUDDING.

5 eggs;
1¼ cups sugar;
½ cup finely-sifted bread crumbs;
¾ cup grated chocolate;
¾ cup chopped nuts;
1 teaspoon baking powder;
Grated rind 1 lemon;
Juice ½ lemon.

Beat yolks and sugar until light; add all ingredients, and lastly stiffen beaten whites. Boil 1½ hours in mould. Serve with any sauce desired.

—Mrs. E. Frank.

CHOCOLATE PUDDING.

½ cup butter;
1 cup sugar;
1 cup milk;
4 eggs;
1 scant cup flour;
2 tablespoons cocoa;
1 teaspoon baking powder.

Stir butter and sugar, beat yolks of eggs into sugar, add milk and beaten whites of eggs, then flour with baking powder stirred in. Bake in timbale pan and fill in the center with whipped cream. Sauce for chocolate pudding: ½ cake chocolate; 1 cup milk; 1 tablespoon butter; cook until thickens. Serve over pudding.

Henrietta S. Ehrman.

COCOANUT PUDDING.

3 or 4 eggs;
1 cocoanut;
¾ cup sugar;
1 tablespoon flour.

Boil cocoanut in its own milk 1 minute; cream yolks of eggs and sugar; add flour scalded to a paste, then beaten whites. Flavor with lemon and serve with lemon sauce.

—Mrs. H. J. Schwarz.

COLD COFFEE PUDDING.

1 pt. whipped cream;
½ cup pulverized sugar;
4 eggs;
¾ cup coffee;
2 tablespoons gelatine;
12 macaroons;
Vanilla.

Add sugar to whipped cream; beat whites of eggs to a froth; add strong coffee with gelatine soaked a time in it; beat a while and add to cream; add a little vanilla to flavor; beat all together and mix with ground macaroons; put in mold and stand in ice box until firm.

DELICIOUS PUDDING.

½ lb. of butter;
1 lb. of sugar;
9 eggs;
5 tablespoons of vinegar;
Juice of 1 lemon;
Flavor with lemon.

Stir the butter and sugar as for cake; add the eggs and other ingredients after filling the baking dish with pie crust and bake until solid in the center.

—Mrs. Minna Weil.

DELICIOUS EASTER PUDDING.

8 eggs;
½ lb. grated potatoes;
1 cup sugar;
1 lemon;
Almonds;
Salt.

Stir yolks and sugar; add handful of blanched and and pounded nuts, grated rind and juice of lemon, then the potatoes, which should be boiled in jackets day before, and last beaten whites of eggs and a pinch of salt. Bake in greased pudding dish, set in pan of boiling water in oven, and in half hour turn out on a platter and serve with wine sauce.

—Mrs. Louis Blitz, Detroit.

DELMONICO PUDDING.

12 macaroons or lady fingers;
3 cups milk;
1 1-5 cups sugar;
½ wineglass brandy or sherry;
1½ tablespoons powdered gelatine;
4 eggs.

Lay the macaroons in mould, rub yolks and sugar to cream, add milk and boil in double boiler; dissolve gelatine in cold water and mix with boiled mixture; add stiffly beaten whites and lastly the flavoring. Pour over the cakes in mould; put in ice box over night.

—Mrs. E. Frank.

ENGLISH WINE PUDDING.

25c macaroons and lady fingers;
1 cup wine;
½ cup water;
3 eggs;
powdered sugar;
Whole cinnamon;
Almonds;
Citron

Line pudding dish with cakes; leaving out five macaroons for top decoration; put wine and water in a saucepan with the yolks of eggs and powdered sugar enough to sweeten, and a few sticks of cinnamon; let this boil, and then pour over cakes; then beat whites of eggs; sweeten; when the wine mixture is cool, put the whites on the pudding. Decorate with almonds, cut lengthwise, citron and macaroons. Put in hot oven about five minutes to brown.

—Mrs. J. H. Marks.

ENGLISH PLUM PUDDING.

1 lb. seeded raisins (not seedless); 6 eggs, beaten;
1 lb. sultana " ½ pt. milk;
1 lb. currants; Pinch salt.
1 lb. beef suet chopped fine; ¼ lb. flour;
1 lb. bread crumbs;
¾ lb. candied lemon peel, citron and orange peel;
2 teaspoons mixed spices (ground);

Flavor with orange or lemon extract; steam eight or nine hours in well greased moulds. This will make two puddings.

FIG PUDDING.

1 lb beef suet; 1 lemon, the grated rind only;
1 lb. bread crumbs; Salt;
1 lb. brown sugar; 1 lb. figs.
5 eggs;

Chop figs very fine, shred suet to a powder, mix all ingredients, beating yolks and whites of eggs separately and using just a little salt; boil three hours in a mould. Serve the following hard butter sauce:

½ cup butter; 1 teaspoon vanilla;
2 whites of eggs; 1 tablespoon brandy.
1 cup sugar;

Beat until stiff.

Mrs. Jonas Meyer, Quincy, Ill.

FIG PUDDING.

¼ lb butter; 2 cups bread crumbs;
1 cup sugar; Juice and rind of 1 lemon;
2 eggs; ¼ lb. figs chopped fine;
1 tablespoon molasses; 1 tablespoon flour.

Cream butter and sugar; add eggs and stir until light; add molasses and other ingredients in order named and boil 3 hours.

—New York.

FRUIT PUDDING.

¾ cup suet;
¾ cup raisins;
¾ cup currants;
¾ cup sugar;
¾ cup dry bread crumbs;
¼ cup citron;
2 sour apples;
1 lemon rind;
½ teaspoon cloves;
½ teaspoon salt;
6 eggs;
1 gill brandy.

Grate the lemon rind and chop apples; mix all together, steam 4 hours in buttered mould; turn out and pour ½ cup brandy over and serve with sauce. Sauce: 4 tablespoons butter; 2 eggs (whites); 1 cup powder sugar; 1 gill brandy; 1 gill boiling water. Cream butter and sugar, then add whites of eggs beating constantly. When ready to serve add brandy and water, stirring over boiling water until light and creamy.

Mrs. Aaron DeRoy.

FRUIT PUDDING.

1 can peaches;
1 pt. milk;
1 doz. macaroons;
3 eggs;
Sugar;
Vanilla;
2 teaspoons cornstarch;
1 doz. almonds.

Drain the peaches and place in dish in which pudding will be served. Cover fruit with macaroons; mix the yolks of the eggs with the milk; sugar and vanilla to taste; 2 teaspoons cornstarch; cook in a double boiler; when nearly cold pour this mixture over fruit; beat whites of the eggs with a tablespoon of powdered sugar, and put this on top; blanch a dozen almonds, stick into the whites of eggs and brown a few minutes in the oven. In season fresh strawberries may be used instead of peaches.

Mrs. M. Saller.

FROZEN PUDDING.

1 pt. cream, whipped;
Yolks 4 eggs, beaten light;
¾ cup powdered sugar;
1 teaspoon vanilla;
¾ cup candied cherries and nuts;
1-3 cup sherry wine.

Cream yolks and sugar, add vanilla and fruit; fold in whipped cream; pack in ice and salt until frozen.

Mrs. M. M. Kann.

FROZEN CHOCOLATE PUDDING.

6 oz. chocolate;
½ pt. water;
4 tablespoons powdered sugar;
1½ pts. whipped cream;
¾ lb. chopped nuts.

Boil chocolate in water with sugar until thick and smooth. When cold, mix with whipped cream and nuts. Pour into mould and bury in cracked ice for 4 hours.

—Mrs. Gus Kaufman.

GRAHAM PUDDING.

1 cup milk;
1 egg;
Pinch of salt;
½ cup sugar;
½ cup molasses;
1 teaspoon soda (dissolved);
2 cups graham flour;
1 cup raisins.

Mix in order given and steam three hours.

—Miss Smit.

GRATED APPLE PUDDING.

8 grated tart apples;
8 eggs;
8 tablespoons granulated sugar;
3 tablespoons matzos meal;
1 lemon (juice and rind);
1 handful chopped almonds;
1 teaspoon cinnamon.

Cream yolks of eggs and sugar, add other ingredients, beaten whites last. Bake in a spring form in a moderate quick oven. This is a fine Passover dish.

—Mrs. H. J. Schwarz.

HASTY PUDDING.

2 eggs;
1 cup sugar;
½ cup hot water;
1 cup flour;
Any flavoring.

Beat yolks with sugar, add water, flour and flavoring; lastly stiffly beaten whites. Line pudding dish with any kind of fruit; pour batter over and bake in slow oven. Serve with any kind of sauce.

—Mrs. Morris Adler.

LEMON PUDDING.

1 qt. milk;
2 eggs;
Butter;
½ doz. matzos;
1½ cups sugar;
1 lemon.

Roll fine the matzos and mix with milk; yolks of eggs, ½ cup sugar, a small piece of butter and lemon rind grated. Bake slowly. Frost the pudding with a meringue made of the whites of eggs, juice of lemon and one cup sugar; spread on pudding when baked and return to oven to brown.

—Mrs. R. R.

MACAROON PUDDING.

6 eggs;
1 cup sugar;
1 pt. milk;
¾ cup strong sherry;
½ box gelatine or 1 oz.
¼ lb. macaroon.

Stir yolks and sugar light (while doing this milk to boil and soak gelatine in sherry), mix into sugar mixture, add milk and put in double boiler and stir constantly until it begins to boil, pour into bowl, add beaten whites of eggs and crushed macaroons; wet mould and pour in mixture and set on ice for 4 hours. Serve with whipped cream. Fine.

—New York.

NEW BREAD PUDDING.

4 slices bread;
1 pt. milk;
3 eggs;
1 square chocolate (grated);
¼ cup chopped nuts;
½ cup bread or cracker crumbs;
1 teaspoon vanilla.

Boil bread in milk, mash well, add yolks of eggs, chocolate, nuts, bread crumbs and vanilla; lastly the stiffly beaten whites. Grease the pudding mould and pour in the mixture; steam for one hour. Serve with whipped cream or plain cream.

—Mrs. Fred Wolf.

NUT PUDDING.

7 eggs (beaten separately);
7 tablespoons sugar;
7 tablespoons grated almonds;
Vanilla.

Sprinkle 1 tablespoon flour over whites; put in moulds and steam 1 hour. Serve with cream.

—Mrs. J. Prince, Cleveland.

PINEAPPLE PUDDING.

1 can pineapple;
Juice of lemon;
½ cup sugar;
4 eggs;
1 tablespoon cornstarch.

If chunks or slices are used, cut quite small. After taking out fruit from can, fill can with water, add it to the juice. If shredded pineapple is used, then take a whole can of water. Put pineapple, juice, sugar and lemon juice on to boil. When tender, thicken with cornstarch. After taking from the fire, let cool, then add yolks of eggs, one at a time. When light, add the beaten whites, put in baking dish, and bake about 15 minutes, when it will be set.

—B. W. K., St. Joseph, Mo.

PINEAPPLE PUDDING.

2 cups milk;
2 cups sifted flour;
½ cup powdered sugar;
4 eggs;
2 tablespoons butter.

Boil milk with butter. Add flour and sugar and stir until smooth. Remove from stove, cool, and add, one by one, yolks of eggs, beating steadily. Whip whites very stiff, then stir in. Butter and sugar a mould holding 1½ quarts. Put a layer of batter in mould, then a layer of finely-sliced canned or stewed pineapple, and so on. Boil on top of stove for 3 hours, or bake in oven in pan of water from 1 to 1½ hours. Serve with fruit sauce.

—C. S. F.

PEACH MACAROON PUDDING.

12 stale macaroons;
1 can sliced peaches;
Powdered sugar;
3 eggs;
1 pt. milk;
1 tablespoon cornstarch;
20 blanched almonds;
½ teaspoon vanilla.

Break 12 macaroons in pudding dish, cover with peaches, add powdered sugar. Make custard of yolks of eggs, milk and cornstarch, and pour while hot over peaches. Beat whites stiff, add vanilla, put over custard and put almonds through top and put in oven to brown.

—Amelia H. Cohen.

PEACH PUDDING.

1 can of peaches, or if fresh 1 quart;
½ cup white wine;
1¼ cup sugar;
1 doz blanched almonds;
4 eggs;
Grated rind of ½ lemon;
Whipped cream.

Take peaches, pare and stone them. Put on to stew in the wine, and ½ cup sugar; add the almonds. When the peaches are tender and wine has cooked syrupy, pour into a pudding pan, and pour over them the following: Beat the yolks of the eggs with ¾ cup sugar until light; add the grated lemon rind and ½ the stiffened whites. Pour over peaches and bake in a moderate oven until light brown. Then cover with the remaining whites of eggs, beaten stiff, with 3 tablespoons sugar. Brown lightly again. Serve with whipped cream.

—C. S. F.

PLUM PUDDING.

1 qt. bread crumbs;
½ lb. suet, chopped fine;
1 lb. raisins;
1 lb. currants;
1 cup sugar;
1 cup milk or water;
½ cup citron, cut fine;
4 eggs;
½ teaspoon nutmeg;
1 teaspoon cinnamon;
3 teaspoons baking powder.

Steam 3 hours or longer in a well-greased mould, and serve with brandy sauce.

—Mrs. Max Solomon, Beaver Falls.

PLUM PUDDING.

1 jar canned plums;
2 cups flour;
4 teaspoons baking powder;
½ teaspoon salt;
2 tablespoons butter;
¾ cup milk;
3 eggs.

Mix flour with baking powder; add salt, eggs, milk and butter. Roll on bread board about 1 inch thick; strain plums through colander and place in center of dough and close. Place pudding in mold and steam 1¼ hours. Serve with hard sauce, also the juice of plums, heated with a little sugar and cinnamon.

—Daisy H. Levy.

PRUNE PUDDING.

1 lb. prunes;
1 cup sweet chocolate;
½ cup sugar;
1 cup pecan meat;
1 teaspoon vanilla;
7 eggs (whites only.)

Stew the prunes the day before using them; remove the pits and mash the prunes, using but little of the juice. Mix all the ingredients, (the whites of eggs, beaten stiff), and put in a mold and boil in water for 3 hours. The mold should only be half full, as the pudding rises to the top of the mold. Serve either hot or cold, with whipped cream.

—Carrie Heilbronner, Fort Wayne, Ind.

RICE PUDDING.

Butter (size of egg);
1½ cups sugar;
4 eggs;
1 lemon (juice);
2 teaspoons vanilla;
1 cup rice .

Boil rice soft in milk and cool; cream butter, sugar and yolks of eggs, add juice of lemon, vanilla, rice, beaten whites of eggs, and bake ½ hour. Serve with or without sauce. Palatable.

—Mrs. J. Weil.

SCOTCH PUDDING.

2 teaspoons gelatine;
1 tablespoon pulverized sugar;
15 macaroons;
12 almonds;
½ pt. cream;
1 teaspoon vanilla.

Soak the gelatine in milk (just enough milk to cover it), then strain. Blanch almonds, then cut them very fine; roll macaroons, and whip cream. Mix macaroons, almonds, sugar and vanilla into cream. Put in form and then in refrigerator to harden.

—Mrs. Sam Kaufman.

SUET PUDDING.

1½ cup suet, chopped fine;
1 cup raisins;
1 teaspoon salt;
1 cup molasses;
1 teaspoon soda;
Flour to stiffen.

Steam for 3 or 4 hours.

Sauce for Suet Pudding.

½ cup sugar;
½ cup water;
Pinch of salt.
1 tablespoon butter;
Juice of 1 lemon;

Boil all together. Serve hot or cold.

—Mrs. Herman Mayer.

STRAWBERRY SAUCE.

Beat to a cream ½ cup butter and 2 cups powdered sugar; add 1 pt. mashed strawberries. Serve with cottage pudding.

—Mrs. John Smith, Watertown.

CHEESE PIE.

1½ lb. cottage cheese;
Large piece of butter;
½ cup sugar;
3 eggs;
1 teaspoon vanilla;
1 tablespoon flour.

Line spring form with rich pie crust. Rub butter and sugar to a cream; drop in one at a time yolks of 3 eggs; add vanilla and flour. Rub 1½ lbs. cottage cheese through very fine sieve ,and moisten well with cream. Mix all together and add beaten whites. Pour into crust, sprinkle with cinnamon and bake in a moderate oven ¾ hour.

—Mrs. Charles Dreifus.

COCOANUT PIE.

1 large cocoanut, grated.
2 cups sugar;
4 eggs;
1 lemon (juice);
1 cup water, or milk of cocoanut.

Bake pie crust as for any pie. Cream sugar and yolks of eggs; add other ingredients, the beaten whites of the eggs last. Enough for two pies.

—Mrs. Minna Weil.

CREAM PIE.

1 pt .whipped cream;
½ teaspoon vanilla;
3 tablespoons granulated sugar.

Line a pie plate with rich pastry and bake. Fill with cream and dot with dark jelly.

—H. S. K.

ENGLISH GOOSEBERRY PIE.

Use a deep pudding dish. Line sides with pie crust (none on bottom). Fill the dish generously with large gooseberries that have been properly picked. Put in sugar enough to sweeten; sprinkle a little water on top; cover with crust. Bake 1 hour. Serve with rich cream.

—Mrs. Josiah Cohen.

FRIED APPLE PIES.

Prepare apples in slices, as for ordinary pie, and boil soft, but do not break pieces. Drain the water. Roll a pie crust rather thin, cut into good-sized pieces, and place a spoonful of apples, sugar and cinnamon on each slice, and fold over and press edges together with a fork. Drop these into boiling deep fat till light brown; lift and cover with pulverized sugar.

If housewives who dislike to find worms when cutting apples would first put the fruit in cold water they would find that the worms would leave the apples and come to the surface of the water.

GRATED APPLE PIE.

3 eggs;
½ cup sugar;
1 cup apple (grated);
Almonds (grated);
¼ cup cream;
1 lemon (grated rind);
Raisins (seedless).

Beat until creamy yolks of eggs and sugar, then stir in grated apple; mix well, then add the cream and the rind of small lemon, a few grated almonds and a few raisins. Line pie pan with rich pastry, pour in mixture and bake in moderate oven until light brown; then spread top with meringue made of whites of eggs, beaten stiff, and 6 level tablespoons sugar. Brown lightly. Very fine.

—Mrs. Jacob Adolph.

LEMON PIE.

Juice of 2 lemons;
¾ cup sugar;
5 eggs.

Cream yolks of eggs and sugar, add lemon juice. Boil until thick in double boiler. Pour over stiffly-beaten whites and mix well. Pour into crust which has been baked. Set in oven until it browns.

—Mrs. H. Jonas.

LEMON PIE.

Crust—1 cup butter; 1½ cup flour; work together well with 1 egg. Put this on your pie pan, and while it is baking prepare custard.

Custard—12 eggs; 1 cup sugar; 4 lemons. Beat six whole eggs and yolks of remaining 6 (leaving 6 whites for meringue), with 1½ cup sugar; add rind of 1 lemon and juice of 4. Boil in double boiler until thick. Add custard to crust and bake for 5 minutes. Beat the remaining 6 whites with ¾ cup sugar; put on top of pie, and bake light brown.

—Rachel C. Rauh.

LEMON PIE.

Pie paste;
3 lemons;
2 cups sugar;
5 eggs;
Salt;
Milk.

Spread the thinly-rolled pie paste over the pie plate; let it bake half through, and cool off. Make the following filling: Beat 5 yolks of eggs with 2 cups powdered sugar, until they show air bubbles. Add a tablespoon milk and the juice of 3 lemons; lastly, the whites of the eggs, with a pinch of salt, are beaten to a snow. Mix all well together, put on the pie crust, then place in the oven and bake until the filling loses its tendency to flow. Should it brown before this is the case, lay a piece of brown paper lightly over it. When baked, let it remain in the tin for a few minutes before removing it to the plate. The spring form is the best for baking lemon pies.

—Mrs. A. J. DeRoy.

LEMON PIE.

4 lemons;
2 cups sugar;
Pinch salt;
1 large piece of butter;
2 tablespoons cornstarch;
2 cups water.

Make a nice pie crust. Take the grated rind and juice of lemons, add sugar, a little salt, butter; stir well and add cornstarch and water. Boil in double boiler. Put the beaten whites of eggs on top and brown.

—Mrs. Jonathan A. Perley.

STRAWBERRY PIE.

1½ cup flour;
¼ teaspoon salt;
¼ teaspoon baking powder;
2 tablespoons butter (heaping);
1 qt. strawberries (fresh);
2 or 3 eggs (whites).

Make pastry of flour, salt, baking powder, butter and enough water to make a stiff dough; then line the pie pan, prick and bake. Have ready strawberries, sugared; after crust is baked, put in the berries and make a meringue of beaten whites of eggs and tablespoon sugar and place on top; then brown. Very fine.

—Mrs. M. Kornhauser.

STRAWBERRY PIE.

Pie crust;
1 tablespoon butter;
2 qts. strawberries;
1½ teaspoon cornstarch;
1 cup granulated sugar;
2 eggs;
2 tablespoons pulverized sugar;
½ teaspoon vanilla.

Line a pan with rich pie crust and bake. Wash and then hull 2 qts. nice strawberries. Cover with a cup granulated sugar, and simmer together for 10 minutes. Add butter, rubbed smooth with cornstarch, and cook 3 minutes. When cool, fill the shell. Beat the whites of eggs stiff and dry. Add pulverized sugar and vanilla and beat well. Heap this meringue over the pie and brown in moderate oven. Fine!

—Mrs. M. D. Kaufman.

TRANSPARENT PIE.

2 eggs;
1-3 cup butter;
½ cup sugar;
1 tablespoon flour;
1 tablespoon brandy and nutmeg.

Cream all together, put in crust, bake from 15 to 20 minutes. Put beaten whites on top and brown.

—Mrs. H. M. Lipman.

VICTORIE PIE.

1 pt. milk;
5 eggs;
1 tablespoon cornstarch;
¾ lb. sugar;
1 tablespoon butter;
Cinnamon.

Put the milk on to boil; thicken with the cornstarch, and add butter. Beat eggs separately and add to the yolks, ¾ lb. sugar, light weight. When the milk is cool, put all together and season with a little cinnamon. Place mixture in pie pan, which has been lined with crust, and put into oven to brown. Serve brown.

—Mrs. Philip Hart, New Orleans, La.

IMPROVING PASTRY.

Pastry of all kinds is improved by keeping for a few hours in a cold place before baking. It is made more flaky by frequent rollings, and the addition of a few drops of lemon juice.

BAKED APPLE DUMPLINGS.

1 qt. flour;
4 tablespoons butter;
2 teaspoons baking powder;
2 cups cold milk.

Roll the paste½ inch thick, cut in squares and place thereon an apple cut in quarters and pared, filled with cinnamon, a piece of butter and brown sugar. Lay in buttered pans and bake. Enough for twelve.

Sauce—2 cups sugar; 1 cup water; a little cinnamon. Boil until it is like syrup.

—Mrs. J. Rogaliner.

BERLINER PFANN KUCHEN.

Make a good kuchen dough, not too stiff, roll and cut with a biscuit cutter. Place some jelly or preserves in center, size of a walnut; brush the edge with white of egg, and cover with another round of dough. Permit them to raise light on a well-floured board, and cook in deep boiling butter or oil until a nice brown. Fine.

—Miss B. S.

GUGELHOPSOR BUNDKUCHEN.

1 cup warm milk;
1 cake Fleishman's yeast, soaked in some of this milk;
Pinch of salt;
1 tablespoon sugar.

Stir up well and let raise.

Sift 2 cups flour in a bowl. Make hole in flour; pour in yeast and rest of warm milk; make a light batter of this and let raise in a warm place.

Rub 1 cup butter; 1½ cups sugar to a cream; add grated rind of Lemon; 4 whole eggs. Beat until light; add the batter and beat again until very light; add 1 cup flour and beat well again. Batter should be of the consistency of cup cake. Pour into well-greased mold and let raise again. Bake in moderate oven for ¾ hour.

—Mrs. B. May.

BUND KUCHEN.

1 cake yeast;
2 cups flour;
1 cup milk;
Mix and set to raise, as a sponge;
½ cup butter;
7 eggs;
1 cup sugar;
Flour;
1 lemon.

Beat well the butter and sugar for half an hour; add gradually the thoroughly-mixed eggs, and allow 2 tablespoons flour to each egg, and the rind and juice of the lemon. Then add the sponge, mix well, and put in form to raise. Bake slowly for 1 hour, covering the cake with paper upon first placing in the oven.

—Mrs. Morris Kingsbacher.

BUND KUCHEN.

1¼ lb. butter;
5 eggs;
½ lb sugar, good weight;
1½ yeast cakes;
1 doz. grated almonds;
Some lemon rind;
Bit of salt.

Use sufficient warm milk to absorb 2 large wooden flourspoons of flour (or about 1½ pints); dissolve yeast and mix into flour; then the remaining ingredients. Beat with the hand for ¾ hour; then line the greased baking form with halves of almonds, and fill about one-half, placing away to raise for the night. Next morning, bake 1 hour.

—Mrs. Louis Schwarz.

CHEESE TARTS.

½ lb. butter;
½ lb. cheese (cottage cheese);
½ lb. flour;
Pinch of salt.

Mix the cheese and butter together until smooth; then add the flour and roll. Mold in form of pockets, and bake from 5 to 7 minutes.

—Mrs. Henry Jackson.

CREAM PUFFS.

1 cup water;
1 teaspoon baking powder;
½ cup butter;
5 eggs;
1 cup flour.

In a cup of water put the butter, and let come to a boil; then mix the flour and baking powder and add to the boiling water, stirring it in smooth and set off to cool. Then add three whole eggs and the whites of two; beat thoroughly and cool well, and drop a tablespoon of the mixture into a pan and bake slowly.

For Filling—Use 2 eggs and make a cornstarch cream, adding milk as needed. After cakes and filling are cooled, open top of puffs and insert cream.

—Mrs. M. Saller.

FILLED TARTS.

1 lb. flour;
2 eggs;
½ lb butter;
3 tablespoons cream;
1 cup sugar;
2 teaspoons baking powder;
Rind of 1 lemon.

Mix and roll; cut into squares, and fill with following filling; ½ lb. brown sugar; butter, size of egg; 2 tablespoons milk. Boil until thick; then add 1 cup chopped walnuts; 1 cup raisins; little vanilla. When cold, fill.

—Chicago.

GERMAN PANCAKES.

4 eggs;
4 tablespoons flour;
4 tablespoons milk or cream;
Salt.

Beat 4 whole eggs very light; then add 4 tablespoons sifted flour; 4 tablespoons of milk or cream, and pinch of salt. Have hot skillet ready; grease with a little fresh butter, and pour batter in. Put it in a hot oven and serve as soon as done. This makes a pancake for two people.

—Mrs. Aaron Kingsbacher.

GERMAN PFANN KUCHEN.

¾ cup flour; 1 cup milk; ½ tablespoon sugar; 4 eggs; salt. Beat all together.

—Mrs. L. Deutsch, Grand Rapids, Mich.

GERMAN WAFFLES.

2 tablespoons melted butter;
8 eggs;
8 tablespoons sour cream;
8 tablespoons sweet cream;
8 tablespoons flour.

Mix each egg with 1 tablespoon sweet cream, sour cream and flour until 8 eggs have been used. Beat the whites and mix well.

—Mrs. L. Deutsch, Grand Rapids, Mich.

LEMON ROLL.

5 eggs;
1 cup flour;
1 cup granulated sugar;
1 teaspoon vanilla.

Beat whites stiff; stir sugar in gradually; yolks next; then flour and vanilla and bake in large pan in moderate oven. Turn out on board; put in filling and roll.

Filling—Stiff beaten whites of 4 eggs; 1 cup granulated sugar; yolks of eggs; rind and juice of 1 lemon. Steam in double boiler.

—Chicago.

GOLDEN BALL FRITTERS.

½ cup flour;
3 level teaspoons butter;
½ cup milk;
Grated lemon rind;
2 eggs.

Boil flour, milk and butter until it leaves the sides of the pan; then mix in lemon and eggs, one at a time. Shape with two spoons and fry in deep fat. Serve hot with pulverized sugar.

JELLY OMELET.

Beat 6 eggs until very light; add salt and pepper; pour into buttered pan; cook until omelet is set, but not too solid. Cover one half with jelly; fold over the other half; remove to a warm platter; sprinkle chopped parsley over top. Serve at once.

—Miss Maltinsky.

NOODLE AUFLAUF.

Make a noodle dough of 4 eggs; cut and boil in milk, with salt added; drain the noodles. Now mix yolks of 4 eggs; ¼ lb. sugar, and ¼ lb. butter to a cream; lastly add the beaten whites and the noodle; place in pudding form and bake a golden brown.

—Mrs. J. Black.

OMELETTE SOUFFLE.

Yolks of 3 eggs, beaten light; ¼ teaspoon vanilla. Beat whites of 6 eggs; add gradually 3 full tablespoons pulverized sugar, and beat until stiff. Pour over this the yolks and mix carefully. Place in escallop or small dishes. Sift sugar over top; place in moderate oven from 3 to 5 minutes, according to size. Serve at once.

PINEAPPLE FRITTERS.

Soak the slices of pineapple in white wine or any liquor you have, with a little sugar added, for an hour before using. Fry in batter, as you would apple fritters.

PLAIN DOUGHNUTS.

2 eggs;
1 cup sugar;
1 lemon (rind);
1 cup milk;
3 cups flour;
4 teaspoons baking powder;
Pinch salt.

Beat eggs light; then beat eggs, sugar and grated rind of lemon 10 minutes; add milk, flour, baking powder and salt; roll and cut, for frying in a deep kettle with plenty of grease.

—Mrs. J. Weil.

RICE PANCAKES.

To 1 pint of boiled rice add 1 pint milk and a pint flour; stir 2 thoroughly-beaten eggs into the batter; add a little salt, and fry in hot butter. Serve with maple syrup.

—Bessie Cohen, Cleveland.

PUFF PASTE.

2 cups flour;
Few drops of lemon juice;
¾ cup butter;
Pinch of salt;
Ice water.

Mix the flour with salt; add lemon juice and sufficient ice water to make a paste of about the same consistency as butter. Roll this about ¼ inch thick; make the butter into a ball and place on half the paste; fold remainder over and press edges together. If warm, place on ice for 10 minutes; then roll and fold in three parts. Do this three or four times, placing on ice each time the paste becomes warm or soft. It may then be made up in any desired form.

—Helen K. Leiberman.

SNOW BALLS.

2¼ cups flour;
1 teaspoon granulated sugar;
1 teaspoon white wine;
3 eggs;
Butter, the size of an egg;
Pinch of salt.

Mix all with a spoon until easily handled. Roll out very thin; cut in squares; slash three times in center, and fry in hot fat until brown on both sides.

—Mrs. M. Rothschild.

STEFFIN.

1 cup chopped suet;
3 cups flour;
1 lemon;
Pounded almonds or nuts and cinnamon;
3 eggs;
Cherry or red raspberry jam;
Sugar.

Make a dough, to be rolled out as for a pie, out of suet, flour, rind and juice of lemon, and eggs. Spread on this the jam. Sprinkle lavishly with nuts and cinnamon or almonds, and cover with a top crust. Sprinkle lightly with granulated sugar. Mark in squares of about two inches, and bake a delicate brown. Place a mixture of nuts and pulverized sugar on top. Very good.

—Mrs. M. A. Goodstone.

SNOW BALLS.

1 whole egg;
2 yolks of eggs;
1 tablespoon sugar and a little salt.

Mix enough flour in to make like a noodle dough; work well. Roll out thin; cut in squares, and in each square make three little cuts in center. Bake in swimming fat. When done, sprinkle with sugar.

—Mrs. Louis Schwarz.

TIMBALES.

¾ cup flour;
½ cup milk;
1 egg;
1 tablespoon olive oil;
½ teaspoon salt;
1 teaspoon sugar.

Mix batter, adding milk gradually to the flour, then the egg and the olive oil. Whip with an egg beater until perfectly blended. Heat the timbale iron in hot fat and dip it into the batter, then into the fat until the dough is brown.

UP-TO-DATE APPLE DUMPLINGS.

Apples;
Sugar;
Raisins;
Lemon peel;.

Make a rich pie crust; roll out thin; cut in squares to line muffin rings; grease rings and line with squares, letting corners hang over sufficient to form top later. Chop apples and raisins fine in a bowl; mix with sugar and lemon peel to taste. Fill this mixture into the rings; press the corners of squares closely together and bake a deep yellow. When baked, remove to a dish and brush top of each dumpling with a lemon icing. To be eaten with cream.

—Mrs. M. D. Kaufmann.

In stoning raisins, pour boiling water on them—then pour it off quickly.

MEMORANDUM

MEMORANDUM

MEMORANDUM

APPLE CHARLOTTE.

3 apples;
1 tablespoon sherry;
3 eggs (whites);
Sugar to taste;
1 pt. whipped cream.

Grate the apples; add sugar and the stiffly-beaten whites; then the sherry. Pile the whipped cream over it and decorate with Maraschino cherries.

APPLES WITH CUSTARD.

8 apples;
2 eggs;
1 cup sugar;
1 cup water.
¼ cup pulverized sugar;

Core and pare apples; make syrup with the sugar and water; cook apples in it until tender, 3 or 4 at a time, then place on a pan; beat whites of 2 eggs very stiff, and add ¼ cup sugar; place a spoonful on top of each apple; place in oven to brown.

For Custard—1 pt. milk; 1-3 cup sugar; yolks of 2 eggs; ½ teaspoon vanilla. Scald milk and add beaten yolks, with sugar; cook until it thickens a little, and serve cold.

—Mrs. M. Kornhauser.

APRICOT SOUFFLE.

¾ cup apricot pulp;
3 eggs;
Sugar to taste.

Heat fruit pulp; add gradually to the beaten whites of the eggs, and continue beating. Turn into buttered and sugared molds or cups until ¾ full. Set molds in pan of water and bake until firm, in a slow oven. Canned peaches can also be used as well as dried apricots.

—Estelle Perley.

APPLE CROQUETTES.

Put over the fire in a saucepan 1 cup stale breadcrumbs and ½ cup milk. Cook, stirring constantly, until smooth; then add 1 large apple, chopped fine, and a dozen almonds, ground; the yolks of 2 eggs, beaten with a tablespoon sugar; a tablespoon lemon juice and the grated rind of ½ lemon. Cook until thickened; then turn out on a platter to cool. When quite cold, form into croquettes; roll in fine crumbs, and fry in smoking hot fat. Serve with caramel sauce, maple syrup or powdered sugar.

APPLE SPONGE.

Line pudding form with stewed apples. Cover with a sponge made as follows:

6 eggs;
1 cup sugar;
1 cup flour;
1 teaspoon vanilla.

Beat yolks with sugar; add vanilla and flour, and lastly stiffly-beaten whites. Tie lid on mold securely, and steam in water ½ hour. Serve hot, with cream.

—Anon.

BAVARIAN CREAM.

Gelatine;
1 pt. cream;
1 cup milk;
Sugar;
3 eggs;
2 teaspoons sherry;
1 doz. macaroons;
Flavoring.

Two tablespoons gelatine are soaked in 1 cup of milk until soft; then set on stove to dissolve. Beat 1 pt. cream, sweetened to taste, until it begins to thicken. Stir in dissolved gelatine; set vessel in ice water and heat till thick. Beat the whites of 3 eggs to a froth and stir in lightly 2 teaspoons sherry, and 1 dozen rolled macaroons, or fruits of any flavoring desired. Put all in form and pack in ice to congeal .

—Rachel C. Rauh.

BISCUIT TORTONI.

6 whole eggs;
1 cup powdered sugar;
1 teaspoon vanilla;
¾ cup macaroons, rolled fine;
1 pt. whipped cream.

Cream yolks and sugar; add vanilla, macaroons, cream and whites; beaten stiff. Pack in ice and salt for 3 hours.

—Mrs. H. Jonas.

CAFE PARFAIT.

¼ box gelatine;
¼ cup cold water;
1 cup clear, strong coffee;
1 cup sugar;
1 cup cream;
1 pt. cream;
½ cup powdered sugar;
1 teaspoon vanilla.

Soak gelatine in cold water for ½ hour; pour over it the coffee; add sugar and stir until dissolved. Strain and let cool. Whip 1 cup cream; add and stir until it begins to thicken. Put in freezer and stir until quite hard. Whip the pint of cream, adding the sugar and flavor. Pack in a mold with a ½-inch layer of the coffee mixture on the outside, and filling with whipped cream. Cover with coffee mixture. Pack in salt and ice at least 2 hours.

—Mrs. M. M. Fink.

CHARLOTTE RUSSE.

1 cup milk;
1 tablespoon gelatine;
2 eggs;
1 cup sugar (scant);
1 teaspoon vanilla;
Pinch salt;
1 pt. cream;
Lady fingers;
Maraschino cherries.

Dissolve gelatine in milk; set on back of stove; beat yolks of the eggs, with the sugar, vanilla and salt; add this to milk and let come to boil, stirring all the time until it thickens; then cool and add double cream, whipped, and the whites of the eggs, beaten stiff. Put all in a mold lined with lady fingers split in two. Put on the ice to cool; then turn on a platter, and decorate with Maraschino cherries.

—Mrs. Herman Davidson, Quincy, Ill.

CHERRY MERINGUE PUDDING.

(Kirschen Auflauf.)

1 lb. fresh cherries;
1 teaspoon cornstarch;
Macaroons.

Pit and stew cherries, sweetened and thickened with cornstarch. Place in bottom of pudding dish, and cover with a layer of macaroons.

For Lemon Cream—

4 eggs (yolks);
½ cup cold water;
1 cup sugar;
1 dessertspoon cornstarch;
2 lemons (Juice and rind)

Boil in double boiler until it thickens. Beat whites and when lemon and cream is cool, turn in whites, and pour this over cherries. Bake in oven until a light brown. Serve very cold. Peaches can also be used this way.

—Mrs. Geo. Rothstein, New York.

CHILDREN'S DESSERT.

8 oz. rice;
½ package white gelatine;
½ pt. thick cream;
1 teaspoon vanilla;
1 teaspoon Maraschino;
1 cup powdered sugar.

Soak the gelatine and cook the rice in the milk. Spread on a platter; stir sugar in carefully; add the dissolved gelatine, the cream (which has been previously whipped), vanilla and Maraschino. Put into a mold and let stand until cold and hard.

—Mrs. M. M. Kann.

CHOCOLATE CHARLOTTE RUSSE.

¾ oz. gelatine;
1 pt. sweetened custard;
2 oz. chocolate powder;
¼ pt. milk;
¼ pt. whipped cream.

To the custard add the gelatine, soaked in milk, and the chocolate powder. Stir until thick, but do not let boil. Cool a little and stir in the cream. Line a mold with sponge cakes and chocolate macaroons, Pour over the above mixture. Enough for six people.

—Miss Rosa Kann.

COFFEE CUSTARD CREAM.

1 pt. cream;
½ cup strong coffee;
1 pt. milk;
½ cup sugar;
3 eggs;
½ cup chopped nuts;
1 teaspoon cornstarch;
½ cup chopped cherries.

Mix cream, milk, eggs, sugar and cornstarch together; beat well and boil until slightly stiff. Add cherries and nuts when partly cooked, and coffee last. Freeze.

COFFEE FRAPPE.

1 cup coffee;
1 cup granulated sugar;
2 tablespoons vanilla;
2 eggs;
1 pt. whipped cream.

Strain strong coffee; add gelatine; heat coffee enough to melt gelatine; strain through fine cloth and let cool. Add sugar and white of eggs; then beat all together and add whipped cream. Pour into form and freeze 3 hours. Serve with whipped cream.

COFFEE MOUSSE.

1 pt. cream;
½ package gelatine;
1 cup sugar;
1 cup coffee (strong and boiled);
1 cup milk;
2 eggs (whites).

Soak gelatine in milk ½ hour; add boiled coffee and sugar to it, and strain, then beaten whites of eggs, and when this mixture is partly thick add the whipped cream. Put in mold to cool for 3 or 4 hours.

—Mrs. Morris Kaufmann.

COFFEE MOUSSE.

1 cup strong coffee;
1 cup granulated sugar;
Yolks of 2 eggs;
1 pt. whipped cream.

Boil together the coffee and sugar; put in egg yolks. Stir well and cool perfectly before adding the whipped cream. Then mold and freeze. Drain later and repack.

—N. York.

CORN MEAL SOUFFLE.

1 pt. milk;
1 teaspoon salt;
1 cup corn meal;
1 teaspoon butter;
1 teaspoon sugar;
2 eggs.

Let milk and salt come to a boil; stir in the corn meal, and when smooth, remove from the stove and add butter and sugar. When cooled, add beaten yolks of eggs and the beaten whites before putting in the oven. Bake 20 minutes in a hot oven in a buttered china dish.

—N. Y.

CORNSTARCH CUSTARD.

2 eggs;
Sugar;
2 tablespoons cornstarch;
vanilla;
1 qt. milk;
½ doz. lady fingers;
Jelly or preserves;
Nuts;
Cream

Beat the eggs with a little milk. Mix cornstarch with a little water. Mix the two with a quart of milk and cook all slowly in a double boiler, stirring to prevent lumping. When well cooked, remove from fire and add sugar and vanilla to taste. While this mixture cools, crumb the stale lady fingers into a dessert dish. Spread with pineapple jelly or preserves. Pour mixture over this and sprinkle a thick layer of chopped nuts over top of the pudding. May be eaten with or without cream. Delicious!

—Mrs. M. D. Kaufmann.

FROZEN PUDDING.

1 generous pt. milk;
2 cups sugar;
½ cup flour (scant);
2 eggs;
2 tablespoons gelatine;
1 qt. cream;
1 lb. candied fruit;
1 teaspoon vanilla.

Let milk come to a boil. Beat flour, 1 cup sugar and eggs together, and stir into hot milk. Cook 20 minutes; then add the gelatine, which has been soaked in cold water for 1 hour. When cool, add sugar, cream and vanilla. Freeze 10 minutes; then add fruit; finish freezing and pack for 2 hours.

FRUIT PATTIES.

1 cup milk;
1 egg;
½ cup sugar;
2 tablespoons butter;
1 pt. flour;
1 teaspoon baking powder.

Mix all together, as for cottage pudding; grease the gem pans; bake. While still warm, scoop out center of each cake, and when cold fill with fresh berries and cover with whipped cream. Makes a very pretty dessert.

FRUIT GELATINE.

½ cup sugar;
½ box Cox's gelatine;
1 pt. water;
Juice of 1 lemon;
Juice of 2 oranges;
1 tablespoon sherry.
1 cup chopped figs, raisins, nuts (English walnuts preferred);
Maraschino cherries, if desired;

Dissolve gelatine in a little cold water, and then add 1 pt. boiling water. When thoroughly dissolved, strain. Add sugar, juice of lemon and oranges; then add 1 cup of figs, raisins, nuts, or any other fruit desired, and place upon the stove allowing it to come to a boil. Then remove, and when cool add sherry to taste, and put into a mold that has been rinsed in cold water. Put in a cool place. Serve with vanilla sauce.

—C. S. F.

HICKORY NUT SOUFFLE.

6 eggs;
1 cup chopped nuts;
1 cup granulated sugar;
1 tablespoon flour;
½ pt. whipped cream;
Rum.

Stir yolks with sugar to a cream; add chopped hickory nuts, the flour and beaten whites. Put in buttered baking dish and bake slowly for ½ hour. When cold, flavor the cream with rum, or other flavoring, if preferred, and spread on top.

ICED DIPLOMATE.

6 eggs;
2 oz. granulated sugar;
4 tablespoons Maraschino;
6 lady fingers;
1 qt. whipped cream;
vanilla.

Stir eggs and sugar together 5 minutes; add Maraschino; put this on in a double boiler, and boil 5 minutes, stirring constantly until it thickens. Cool thoroughly; add lady fingers cut into small dice. Sweeten whipped cream; flavor with vanilla; mix well; put into a 3-qt. melon form, pack in ice and salt at least 3 hours.

MACAROON CREAM.

1 tablespoon gelatine;
¼ cup cold water;
2 cups milk;
3 eggs;
1-3 cup sugar;
2-3 cup ground macaroons;
1 teaspoon vanilla.

Dissolve gelatine in water. Make a custard of the milk, yolk of eggs, sugar and a pinch of salt. Add dissolved gelatine. Cool; then add macaroons and flavor, stirring until the mixture begins to thicken. Add beaten whites of eggs. Mold and chill garnish with whipped cream.

—Estelle Perley.

MACAROON TRIFLE.

½ pt. double cream;
1 coffeecup fine almonds;
macaroon crumbs;
1 level tablespoon pulverized sugar;
1 tablespoon sherry.

Whip cream as stiff as possible; chill. Just before serving, add the remaining ingredients.

Serve in Sherbet cups.

—Mrs. John X. Smith, Watertown, N. Y.

MAPLE CREAM.

½ cup maple syrup;
Yolks of 3 eggs;
1 pt. cream;
½ cup chopped nuts.

Cook syrup, eggs and cream until smooth; cool; add nuts, and freeze.

—H. S. K.

MACAROONS WITH LEMON CUSTARD.

Macaroons;
2 eggs;
1 cup sugar;
2 lemons;
1½ cups water;
1 tablespoon cornstarch.

Line a dish with macaroons. Beat together the yolks of the eggs, the sugar, the juice of a lemon, the water, and the cornstarch, dissolved. Put into double boiler and stir until thick. Then pour this over the macaroons, the beaten whites on top, and put into the oven for a few minutes to brown.

—Mrs. G. E. Crone.

MAPLE CREAM PUDDING.

1 cup maple syrup;
3 eggs;
1 teaspoon gelatine;
1 pt. whipped cream;
Pecans;
Macaroons.

Boil the syrup and add to the beaten yolks of 3 eggs. After well mixed put back on stove and beat for a few minutes on the fire. When cold, add the dissolved gelatine and the whipped cream. Add a few chopped pecans and macaroons. Put in mold to freeze.

MAPLE MOUSSE.

½ cup maple syrup;
4 eggs (yolks only);
1 pt. whipped cream.

Bring the syrup to a boil, and while hot pour over the beaten yolks. While this cools, beat the pint of cream. Mix all together, pour into mold and pack in ice for 3 hours.

The whites are splendidly adapted for a white cake, given in cake department, and goes well with the mousse.

—Mrs. Louis Hirsh.

MAPLE PARFAIT.

Yolks 4 eggs;
1 cup hot maple syrup;
1 pt. double cream.

Boil eggs and maple syrup in double boiler until thick as custard. When cold, fold in whipped cream. Pour into mold and pack in ice and salt for 3 hours. Serve in parfait glasses. Decorate on top with a spoon of whipped cream and a cherry.

—Mrs. Fred Wolf.

MAPLE MOUSSE.

1½ cups maple syrup;
4 eggs (yolks);
¾ cup nuts (chopped);
¼ lb candied cherries;
1 pt. cream (whipped).

Boil maple syrup and yolks of eggs in double boiler until thick, stirring constantly. When thick, add nuts, cherries and whipped cream; put in mold and pack in ice, freezing for 4 hours.

—Mrs. Jacob Adolph.

MAPLE PARFAIT.

¾ cup maple syrup;
½ package minute gelatine;
Yolks of 3 eggs;
½ pt. cream;
½ cup rolled nut meats.

Let syrup come to a boil and add gelatine, which has been dissolved in ½ cup boiling water. Beat eggs well, and add slowly to the syrup. Remove from the fire as soon as it boils, and stand aside to cool. Whip cream very stiff, and add to mixture. Add nuts and pour in mold. Set on ice for 6 hours, and serve with Maraschino cherries.

—Mrs. E. J. Donnelley.

MARSHMALLOW CREAM.

1 tablespoon gelatine;
1 cup boiling water;
4 eggs (whites)
1 cup sugar;
1 teaspoon extract.

Dissolve gelatine in water, then pour slowly over the beaten whites of eggs, adding sugar and flavoring. Arrange in layers in a mold, with candied cherries and chopped nuts between. Color the alternate layers pink. Serve with whipped or plain cream.

—Mrs. E. M. Lazarus.

PEACH WHIP.

Break 1 egg (white) in a deep bowl; add ½ pt. sugar and 2 very mellow peaches, pared and pressed through a sieve; add a teaspoon of lemon juice, and beat until the bowl is filled with a light, stiff mixture. Heap into glasses and chill in refrigerator before serving.

NAPOLEON CREAM.

1 qt. cream (whipped);
¼ lb. candied cherries;
¾ cup almonds or macaroons (chopped);
½ teaspoon vanilla.

Sweeten whipped cream to taste; then add chopped cherries and almonds or macaroons, chopped fine; last vanilla. Put in mold and pack, freezing for 3 hours. Very good.

—Mrs. Jacob Adolph.

PEACH DESSERT.

2 eggs; 1 cup apple sauce. Beat whites of eggs. Beat in the apple sauce, well sweetened and very cold. Pour over sliced peaches. Very good and quickly made.

—Estelle Perley.

PINEAPPLE PARFAIT.

1¼ cups cream;
½ cup granulated sugar;
1¼ grated pineapples;
1 lemon;

Whip stiff the cream with the sugar. Cook pineapple with sugar until thin. Add, when cold, to the first; also juice of the lemon. Continue beating until cream and pineapple are well blended, then turn mixture into mold and pack into equal measures of ice and salt for 3 hours.

—Mrs. W. B. Klee.

PRUNE WHIP.

1lb prunes;
Sugar;
4 eggs;
Lemon;

Stew 1 lb. of good prunes with sugar and lemon to taste. When soft, stone and mash; add beaten whites of eggs, and stir all until light. Put in pan and bake for 20 minutes. When cold, cover with sweetened whipped cream. This delicious and wholesome pudding should be tried. Can be made the day before using, and cream added at time of serving.

—Mrs. M. D. Kaufmann.

A QUICK DESSERT.

1 handful bread crumbs;
½ cup milk;
4 eggs;
Pinch of salt.

Mix together and cook like an omelet, in buttered skillet. Spread with jelly and serve at once.

SNOW PUDDING MARASCHINO.

Make a good lemon gelatine. Beat the whites of 2 eggs stiff, and as the gelatine begins to form, beat in the whites. Mold it in sherbet glasses and when ready to serve decorate with Maraschino cherries, and pour over all several tablespoons of the Maraschino liquor, leaving it to be served in the glasses.

SPANISH CREAM.

¼ box gelatine;
1 pt. milk;
4 eggs;
5 tablespoons granulated sugar.

Dissolve gelatine in ½ pint milk and add to ½ pint hot milk in double boiler. Let this come to a boil. Add beaten egg yolks and boil until thick; then beaten whites of eggs. Mold in individual cups, placing a macaroon and Maraschino cherries in the bottom. Let stand all night. Serve with whipped cream, garnished with cherries.

—Mrs. H. M. Lipman.

WINE JELLY.

1 box gelatine;
3 cups sugar;
1 cup cold water;
2 lemons;
1 qt. boiling water;
1 pt. sherry wine;
Cinnamon.

Cover the gelatine with the cold water to dissolve; then add the sugar, rind of 1 and juice of 2 lemons, a pinch of cinnamon, the boiling water and the sherry. Strain through cloth; put in freezer and pack in ice for 2 hours. Serve with whipped cream.

—Mrs. Ph. Hart, New Orleans.

WINE PUDDING.

3 eggs;
2 tablespoons cornstarch;
5 tablespoons granulated sugar;
1 cup white wine;
1 cup water;
1 lemon.

Beat yolks white with the sugar. Dissolve the cornstarch in the water. Next add wine and the grating and juice of the lemon. Put to boil; when thick throw over macaroons that have been placed in pudding dish; beat whites stiff with powdered sugar and drop of vanilla, spread over all; then put in blanched almonds. Brown this in oven.

—Chicago.

MEMORANDUM

MEMORANDUM

MEMORANDUM

CAKES
LARGE AND SMALL

A HINT FOR CAKE MAKING.

A time and labor-saving method of preparing all cakes that require no butter—such as nut-tarts, sponge cakes, etc., is to simply beat the whites of eggs first; next gradually add the sugar, then the yolks, and follow with the flour.

ALMOND CAKE.

3 oz. sweet almonds;
1 oz. bitter almonds;
1 pt. pulverized sugar;
20 eggs;
2 lemons;
4 oz. flour;
1 oz. cornstarch.

Blanch and pound almost to paste, stir the sugar and yolks of eggs light; then add almond paste, juice and grated rind of lemons, and beat until thick. Beat whites of 6 eggs to stiff froth, adding tablespoon of pulverized sugar, and stir it in, 1-3 at a time, with above mixture. Lastly, add the flour, well sifted with the cornstarch. Mix well and pour into pans. When cold, ice with white icing.

—Daisy H. Levy.

ANGEL FOOD.

11 eggs;
1 teaspoon vanilla;
1 cup flour;
1 teaspoon cream of tartar;
1½ cups sugar.

Beat whites of eggs stiff, adding a pinch of salt. Add vanilla, then sugar, sifted four times, flour, sifted four times, and cream of tartar. Bake 50 minutes.

Icing—1 egg; 1 cup sugar; ½ cup water; pinch cream of tartar.

—Mrs. M. Kingsbacher.

AN EGGLESS CAKE.

3 cups flour;
½ cup brown sugar;
1 teaspoon ginger;
1 cup hot water;
½ teaspoon cloves;
1 cup seeded raisins;
½ teaspoon allspice;
¾ cup lard or butter;
1 teaspoon soda;
1 cup molasses.

Put all dry ingredients in a large bowl; cut the shortening into them, and mix well, like pie crust. Add the molasses, the hot water, and last, the raisins. Bake in gem pans or in one large sheet in a moderate oven.

—Mrs. S. L. Kaufman.

ARTHURDALE CAKE.

½ cup butter;
1½ cups powdered sugar;
3 eggs;
1½ cups milk;
2½ cups flour;
2 teaspoons baking powder.

Mix in the usual way.

—Mrs. Robert Lewin.

BAKING POWDER CINNAMON CAKE.

1 cup sugar;
½ cup butter;
1 cup flour;
2 teaspoons baking powder;
Pinch of salt;
Juice and rind of 1 lemon, or 1 teaspoon vanilla.

Mix together; then add 2 whole eggs, mixed with 1 cup milk. Pour into large flat pan; sprinkle top with butter, sugar, cinnamon and almonds. Bake in quick oven.

BANANA CREAM CAKE.

1-3 cup butter;
1 cup sugar;
2 eggs;
½ cup milk;
1¾ cups flour;
2½ level teaspoons baking powder.

Cream butter and sugar; add eggs, well beaten; stir in the milk; sift flour and baking powder together several times. Fold in and mix well. Bake. When cold, cover with sliced bananas. Cover with whipped cream.

—Mrs. John X. Smith, Watertown, N. Y.

BRAEHME APPLE CAKE.

7 apples;
2 tablespoons butter;
6 tablespoons sugar;
6 eggs;
1 pt. sour cream;
2 tablespoons vanilla;
1½ sweet zwieback (crushed);
Cinnamon.

Peel and slice apples. Put butter and sugar in a saucepan and steam 15 minutes. Beat eggs well, together with the sour cream and vanilla; put in with apples and steam it until it thickens a little, shaking continually. Then take zwieback and a little cinnamon; butter baking pan well (spring form is best); line well with zwieback crumbs; pour in the mixture; put more crumbs and small pieces of butter on top. Bake ¾ hour. May be used warm (not hot) or cold.

—Mrs. Leon Wertheimer.

BREAD CRUMB CAKE.

Mix 1 cup bread crumbs; 4 tablespoons chocolate; 1 teaspoon baking powder; ½ cup nuts, and 1 tablespoon flour. Cream 1 cup sugar with the yolks of 6 eggs; add this to the above mixture; then add the beaten whites of the eggs, and the juice of 1 lemon.

—Mrs. Edward M. Lazarus.

BROD TORTE.

10 eggs;
1 orange;
2 cups pulverized sugar;
1 lemon;
¼ lb. almonds;
1 tablespoon cinnamon;
1 cup cracker or matzo meal;
½ teaspoon cloves;
½ teaspoon allspice.

Beat yolks of eggs and cream with sifted pulverized sugar; add rolled (but not blanched) almonds and the cup of meal; juice of orange and rind of lemon, grated; then the spices, and last add the stiff-beaten whites; and bake at once in a slow oven for about 1 hour. This is best baked in a spring form.

—Mrs. M. Saller.

BROD TORTE.

8 eggs;
¼ lb. shelled almonds (ground)
8 tablespoons pulverized sugar;
1 teaspoon ground cloves;
1 teaspoon ground cinnamon.

4 medium sized potatoes, boiled and riced and cooled off. Yolks of 8 eggs, beaten light, with 8 tablespoons pulverized sugar; add ¼ of ground almonds; then the cinnamon and cloves, and riced potatoes, and last, beaten whites of eggs. Bake moderately in spring form.

—Mrs. I. J. DeRoy.

BROD TORTE.

8 eggs, beaten separately;
8 tablespoons sugar;
¼ lb. chopped citron;
½ cup chopped almonds;
1 tablespoon grated chocolate,
1 lemon (juice and rind);
pinch of cinnamon, allspice, pepper, ginger and nutmeg to flavor.

—Mrs. L. Deutsch, Grand Rapids, Mich.

BLACK CHOCOLATE CAKE.

½ cup butter;
1½ cups granulated sugar;
Yolks of 4 eggs;
½ cup milk;
1¾ cups flour, sifted;
1 teaspoon baking powder;
1 teaspoon vanilla extract;
2 squares Baker's chocolate.

Beat the butter and sugar to a cream; add the beaten yolks; add the milk and flour, alternately; add 1 teaspoon baking powder; then take 2 squares of Baker's chocolate, dissolved in 6 tablespoons of boiling water, and stir this in the above mixture while hot; then add whites of 3 eggs, beaten stiff, and one teaspoon vanilla. Bake in layers in very slow oven.

Boiled Icing—Take 1 cup granulated sugar and 1-3 cup hot water, and boil until it strings; then pour boiled sugar and water slowly into beaten white of 1 egg. Beat briskly; then flavor with brandy.

—Mrs. Morris Jackson, 521 Aiken Ave., City.

BROWN CAKE.

4 eggs;
1 teaspoon cinnamon;
1½ cups sugar;
1 teaspoon cloves;
1 cup flour;
1 teaspoon flavoring;
1 cup rolled almonds.

Beat eggs separately; cream sugar and yolks; add other ingredients; then beaten whites, and bake slowly.

—Mrs. M. Saller.

BLACK CHOCOLATE LOAF CAKE.

1 heaping tablespoon butter;
1 egg;
1 cup granulated sugar;
¼ lb. Baker's chocolate;
1 cup milk;
1 teaspoon soda;
2 cups flour;
1 teaspoon vanilla.

Begin by stirring butter and sugar; add yolk of egg, creamed; the chocolate dissolved in ½ cup milk; also the soda, dissolved in ½ cup milk. Flavor and add flour; and last, the white of egg, beaten stiff. Bake in a moderate oven.

—Mrs. Max Solomon, Beaver Falls.

CHESTNUT CAKE.

8 eggs;
8 tablespoons pulverized sugar;

Separate eggs; beat whites, and add half of them to the yolks and sugar, well beaten. Then add 4 tablespoons grated nuts; 4 tablespoons bread crumbs; 6 tablespoons chocolate; pinch of cloves; pinch of cinnamon, and remaining whites.

Filling—Boil chestnuts soft; add sugar and mash smooth. When cold, add cream to make a proper consistency. Serve with whipped cream on top.

CHOCOLATE CAKE.

2 oz. chocolate;
½ cup butter;
1½ cups sugar;
½ cup milk;
1¾ cups sifted flour;
4 eggs;
2 teaspoons baking powder.

Dissolve chocolate in 5 tablespoons water; thicken on stove and cool. Cream butter, and sugar; add yolks of eggs, milk and chocolate. Add flour, baking powder and beaten whites of eggs.

—Mrs. Jake Cohn.

CHOCOLATE CAKE.

1 cup sugar;
1 tablespoon butter;
6 eggs;
1 cup grated chocolate;
1 cup pounded almonds;
grated peel of ½ lemon;
1 teaspoon cinnamon;
1 teaspoon cloves;
1 teaspoon alspice;
1 tablespoon wine.
1 cup cracker meal, or ½ cup matzo meal;
1 teaspoon baking powder;

Cream sugar, butter and yolk of eggs. In another bowl mix chocolate, almonds, spices, lemon peel, flour and baking powder. Mix contents of both bowls. Add wine and beaten whites of eggs. Bake in layers. Put jelly or whipped cream between.

—C. S. F.

CHOCOLATE CAKE.

1 cup Baker's chocolate (grated);
½ cup milk;
2-3 cup brown sugar;
1 egg (yolk)

Place this on stove and stir until it thickens a little; add ½ teaspoon vanilla when cold.

Mix together the following:

1 cup brown sugar;
½ cup butter;
2 eggs;
2 cups flour;;
1 teaspoon soda, dissolved in milk.

Beat the whites of eggs separately, and add first mixture just before stirring in the flour. Measure flour before sifting. The extra white of egg can be used in a boiled white icing, or, if a chocolate icing is used, put the white of egg with the others in the cake.

Chocolate Icing—1 cup sugar; ⅛ cake Baker's chocolate; ¼ cup milk. Boil 5 minutes and pour over cake while icing is hot.

—Mrs. S. Gallinger, Jr.

CHOCOLATE ICE CREAM CAKE.

½ cup butter;
2 eggs, yolk of 3rd;
2½ cups flour;
vanilla;
2 cups sugar;
2 cups milk,
2 teaspoons baking powder;
¼ lb. Chocolate.

Cream butter with 1 cup sugar; then add 2 whole eggs; 1½ cups milk; 2½ cups flour (sifted after being measured); 2 scant teaspoons baking powder. Flavor with 1 tablespoon vanilla. Now, take ¼ lb. chocolate (bitter), grated; ½ cup milk; 1 cup sugar, and the yolk of 1 egg; put in a saucepan and boil until thick; then pour immediately into the cake batter. Mix well and bake in 3 layers, put together with either boiled icing or whipped cream, and ice on top.

—Rachel C. Rauh.

CHOCOLATE ROLL.

6 eggs;
1 cup sugar;
10c worth sweet chocolate;
1 pt. cream;
1 tablespoon flour.

Beat yolks and sugar light; add grated chocolate, flour and beaten whites, and bake thin layer in large square pan or jelly cake pans. While still warm, spread with stiff beaten cream and roll. Put in ice box to cool. Fine.

—New York.

COCOA TORTE.

½ cup butter;
½ cup cocoa;
1½ cups granulated sugar;
3 eggs;
1½ cups flour;
2 tablespoons baking powder;
scant cup strong black coffee.

Proceed in the usual cake making manner, putting in the beaten whites of the eggs last. Bake in two layers and fill with strawberry jam.

—New York.

CREAM CAKE.

3 eggs;
1 cup granulated sugar;
1½ cups flour;
3 tablespoons water;
1 teaspoon baking powder.

Bake above in two layers.

Filling:

1 pt. milk;
1 cup sugar;
2 eggs;
2 tablespoons cornstarch;
Small piece of butter;
1 teaspoon vanilla.

Let milk and sugar come to a boil in a double boiler; add eggs, well-beaten; then cornstarch, dissolved in a little milk, and the butter. Boil, stirring frequently. Spread when cool.

—Mrs. H. M. Lipman.

DATE CAKE.

2 cups pulverized sugar;
Yolks of 12 eggs;
½ lb. dates;
1½ teaspoons allspice;
1½ teaspoons cinnamon;
3 sticks chocolate;
Juice and grated rind 1 lemon;
8 soda crackers;
1 teaspoon baking powder.

Beat sugar and eggs well; add dates, cut fine; the spices and chocolate, grated. Roll soda crackers to a fine powder and mix with baking powder. Lastly, add the stiffly-beaten whites. Bake in spring form in slow oven. Cover with chocolate icing.

—Mrs. J. M. Friedman.

DELICATE CAKE.

1 cup butter;
2½ cups sugar;
1 cup milk;
4 cups flour;
3 teaspoons baking powder;
6 eggs.

Mix baking powder in flour; cream butter and sugar together. Add milk; stir in flour and beat smooth. Stir each egg separately.

Filling—½ pt. milk; 2 teaspoons cornstarch; 1 egg; 1 teaspoon vanilla. ½ cup sugar.

—Ida Ehrman Hirshfield.

DEVIL'S FOOD CAKE.

Part 1—

1 cup grated chocolate;
1 cup brown sugar;
½ cup milk;
1 egg (yolk);
1 teaspoon vanilla.

Stir above, cook slowly until thick, and put aside to cool.

Part 2—

1 cup brown sugar;
2 cups flour;
½ cup butter;
½ cup sweet milk;
2 eggs.

Mix the above; add Part 1; then 1 tablespoon soda, dissolved in a little warm water. Bake in layers. Ice or put a custard between layers.

—Mrs. J. Rogaliner.

DEVIL'S FOOD CAKE.

3 eggs;
1 cup sweet milk;
1 cup brown sugar;
½ cup grated, unsweetened, chocolate;
½ cup butter;
1 teaspoon soda;
2 cups well-sifted flour.

Take 1 egg, well beaten, and add chocolate and ½ cup milk. Cook all together until the chocolate is well dissolved. Stand aside to cool. Cream butter and sugar; add eggs, flour, milk and beaten whites. Add soda to flour. Put all ingredients together and bake 35 to 40 minutes.

—Miss Mary Mazuch.

DRUNKEN MONK TORTE.

1 cup rye bread, grated;
1 cup grated almonds;
7 eggs;
7 tablespoons sugar;

1 teaspoon each allspice, cinnamon and grated rind of lemon.

Beat yolks of eggs and sugar light. Add bread and almonds, spices, lemon rind, and lastly, beaten whites. Mix well and bake ¾ hour. Serve with a sauuce of claret and sugar, boiled together, and poured over hot.

—N. Y.

DOBACH TORTE.

6 eggs;
½ lb. powdered sugar;
1½ wooden spoonsful flour.

Cream the yolks of eggs with sugar; add the flour; then add the beaten whites carefully into the mixture. Butter pie pans on the wrong side and sprinkle lightly with flour. Spread the mixture very thin. This amount should make 12 layers, between which spread the following mixture:

½ lb. sweet butter;
½ lb. sweet chocolate;
6 tablespoons granulated sugar;
1 cup strong coffee.

Cream the butter and put on ice. Grate the chocolate and mix with the sugar; add the coffee and set on to boil until it can almost be pulled like candy. Remove from the fire and stir until quite cold. Then add the butter. Then spread thin between the layers, thicker on top and sides. Better when two days old.

—N. Y.

EXCELLENT GINGER BREAD.

1 cup molasses;
1 cup sugar;
1 cup butter;
3 eggs, beaten separately;
1 tablespoon soda, dissolved in a little vinegar;
Spices to taste (cloves, ginger, cinnamon.)
4 cups flour;

Mix all well together; then add 1 cup boiling water.

—Miss J. A. Doran.

FARINA TORTE.

6 eggs;
1 cup sugar;
¾ cup farina;
1 cup ground almonds.

Beat yolks and sugar; add almonds and farina; then whites, beaten stiff. Bake in two layers, 20 minutes. Put whipped cream between layers and on top ½ inch thick. Top of cream decorate with cherries, berries, etc.

—Mrs. Jake Cohn.

FILLING.

½ cake Baker's chocolate;
½cup granulated sugar;
yolk of 1 egg;
½ cup milk.

Add milk to grated chocolate (which has been mixed with the sugar and egg); boil in double boiler. When cooled spread between layers.

—N. Y.

FRUIT FILLING BETWEEN LAYERS, FOR ANY KIND OF CAKE.

Yolks of 3 eggs;
1 large spoon butter;
1 cup sugar;
10 almonds, cut fine;
candied lemon and orange peel;
1-3 lb. raisins;
½ cup sherry;
Vanilla, cinnamon, cloves and allspice to taste.

Mix thoroughly; boil in double boiler till very thick, and spread between cake when cold.

FRUIT CAKE.

1 lb. butter;
2 lbs. brown sugar;
1 lb. seedless raisins;
1 lb. currants;
½ lb. citron;
1 grated nutmeg;
1 tablespoon cinnamon;
½ glas brandy;
6 eggs;
3 cups milk;
2 teaspoons baking powder.

Add enough flour to make a stiff batter, and mix well. Cream the sugar and butter; add eggs and milk. Mix spices and brandy. Dredge fruit with flour. Use a wooden spoon, as the batter must be very stiff. Bake in a slow oven 3 hours —in 2 large pans lined with paper.

—Mrs. H. Jena.

HAZELNUT TORTE.

12 eggs;
2 cups granulated sugar;
3 small cups chopped hazelnuts;
12 stale lady fingers (powdered);
Lemon.

Stir yolks of eggs with sugar; add hazelnuts, lady fingers and the whites of eggs beaten stiff. Flavor with lemon and bake 40 minutes.

—Mrs. J. A. Perley.

GERMAN HAZELNUT TORTE.

8 eggs;
½ lb. granulated sugar;
½ lb. grated hazelnuts.

Beat together for 20 minutes the yolks of eggs and sugar; then add the stiffly beaten whites. Place the bowl in which it has been stirred over boiling water. Stir continually until all the batter is well warmed, but not too hot. Add a pinch of salt and the hazelnuts gradually. Bake very slowly in a well greased spring form. If desired, the grated rind of half a lemon may be added. Ice with boiled icing.

—C. S. F.

GINGER BREAD.

1 cup molasses;
1 cup brown sugar;
1 cup shortening;
1 cup sour milk;
3 eggs;
1 teaspoon cinnamon;
1 teaspoon nutmeg;
1 teaspoon soda;
3 cups flour;
2 teaspoons ginger.

Dissolve the soda in a little sour milk. This amount makes a large quantity. Half the recipe is sufficient for eight persons.

—Miss Parsons, West Virginia.

HALF-POUND CAKE.

1 cup butter;
1½ cups powdered sugar;
4 eggs;
½ cup milk;
2 cups flour;
1 teaspoon vanilla;
1 level teaspoon baking powder.

Cream the butter and sugar; add the well-beaten yolks of eggs, then the milk and flour sifted with baking powder and vanilla. Lastly, beat in the whites of the eggs and bake in a moderate oven fifty (50) minutes. ½ cup chopped nuts may be added, if desired.

—Mrs. Jacob Eiseman.

HAZELNUT TORTE.

5 eggs;
6 tablespoons powdered sugar;
6 tablespoons grated hazelnuts;
2 tablespoons flour;
1 teaspoon baking powder.

Beat all well and bake in two layers, between which put the following filling: 1 pt. whipped cream; 3 grated sticks of sweet chocolate; vanilla and sugar to taste. Spread between layers and on top and sides of cake. Decorate with whole hazelnuts. Walnuts may be used instead.

—Mrs. K. Solomon.

HAZELNUT TORTE.

1 lb. ground hazelnuts;
10 eggs;
1½ lbs. pulverized sugar;
1 lemon;
1 cup cracker crumbs;
Salt.

Stir yolks of eggs and sugar for 1 hour; add lemon rind and cup of sifted cracker crumbs and nuts and salt, and last stiff-beaten whites. Bake in a spring form for 1½ hours, in a moderate oven. The nuts can be replaced by ¼ lb. of chocolate, but always use the crumbs and add these before nuts.

—Miss Wormser.

HICKORY NUT CAKE.

2 cups sugar;
2-3 cup butter;
2 teaspoons baking powder;
1 cup nut kernels;
3 eggs;
1 cup milk;
3 cups flour.

Cream butter and sugar; add yolks of eggs; then milk, the baking powder mixed into the flour, and the finely cut nut meats, and last the white of eggs beaten stiff.

—Bessie Cohen, Cleveland.

JELLY ROLL.

4 eggs;
1 cup granulated sugar;
2 tablespoons water;
1 cup flour;
1 teaspoon baking powder.

Bake in cake pan, jelly it and roll.

—Mrs. H. M. Lipman.

JASPER CAKE.

¾ cup butter;
1½ cups sugar;
4 eggs;
1 cup milk (sour);
2 cups flour;
2 squares chocolate;
1 teaspoon soda (level);
1 teaspoon vanilla.

Cream butter and sugar; add well-beaten yolks of eggs, sour milk, flour, chocolate melted, soda dissolved in a little boiling water, and lastly the beaten whites of eggs and vanilla. Bake in two layers, and when cold ice as any cake.

—Mrs. Aaron DeRoy.

KAESE-KUCHEN.

3 eggs;
¾ cup sugar;
1cup Schmier-Kase;
1 cup sour cream.

Beat yolks of eggs and sugar; add other ingredients and whites of eggs. Fill a rich kuchen dough.

—Mrs. L. Deutsch, Grand Rapids, Mich.

KISS TART.

6 eggs (whites);
2 cups granulated sugar;
1 teaspoon vinegar;
1 teaspoon vanilla.

Beat whites stiff. Add sugar gradually. Then vinegar and vanilla. Bake in two layers. When done put fresh strawberries, pineapple or any kind of fruit between layers. Serve with whipped cream.

—Miss E. M., Kansas City.

LADY FINGER TORTE.

8 lady fingers;
5 eggs;
1 cup pulverized sugar;
½ lemon;
1 cup nut meats.

Dry and roll the lady fingers; separate eggs and add yolks to sugar and beat well. Then add rind and juice of the lemon, the chopped nuts and lady fingers. Bake slowly in layers.

For the Filling: Boil until thick 1 scant cup milk; 1 tablespoon pulverized sugar; 1 cup nut meats. Or, lemon custard filling may be used instead.

—Mrs. Jos. Prinz, Cleveland.

KUCHEN.

3 qts. flour;
1 cake Fleishmann's yeast;
1 pt. milk;
3 eggs;
1 cup butter;
1 cup sugar;
lemon (grated rind.)

Soak yeast in lukewarm milk and add a pinch of salt ,and milk. Let sponge over night. In the morning add eggs, butter, sugar and rind of lemon. Add milk enough to mixture to make dough right consistency to be pulled. Put thin layer in pan and make any filling. All fruits in season may be used. 1 egg, ½ cup milk, 1 tablespoon flour to make custard for top. Bake in oven 25 to 30 minutes. Cinnamon cake, cheese cake, "Schnecken" may be made from same dough.

—Henrietta S. Ehrman.

LEB KUCHEN.

1 cup butter;
2 cups sugar;
1 cup molasses;
6 eggs;
3 cups flour;
½ cake chocolate;
All kinds of spice 1 teaspoon of each;
1 cup of all kinds of nuts (spread them.)

Grease a bread pan and spread thin. When cool, cut in square and ice.

—Mrs. Herman Cerf.

LINSEN TORTE.

½ lb. butter;
½ lb. pulverized sugar;
1½ tablespoons brandy;
1 tablespoon cinnamon;
Plum preserves;
½ lb almonds;
2 eggs;
½ lb. flour;
½ teaspoon allspice;
½ teaspoon cloves.

Mix the batter in the usual way and pat with the hand into a spring form. Spread with the plum preserves and cover with strips of the dough. Bake slowly. This amount makes one large or two small cakes.

—Mrs. M. Saller.

REAL GERMAN LEB KUCHEN.

1 qt. New Orleans molasses;
½ lb. shelled almonds;
½ lb. citron;
1 cup brown sugar;
4 eggs;
1 teaspoon ground cloves;
1 teaspoon ground cinnamon;
1 teaspoon ground allspice;
5c worth baking hartshorn;
Flour enough to roll.

Mix all together. Roll moderately thin; then cut in squares. Bake in moderate oven. When cool, add icing.

—Mrs. H. N. Benedict.

MAPLE ICING.

1 cup sugar;
Whites of 2 eggs;
Mapeline flavor;
5 or 6 tablespoons water.

Take sugar and water and allow to boil and cook until stringy. Beat eggs and add slowly to syrup. Beat well with egg beater and flavor.

—Miss Evelyn Lippa.

MOCHA TORTE.

1 cup flour, sifted three times;
1 teaspoon baking powder;
1 cup pulverized sugar;
4 eggs;
1½ tablespoons table essence.

Mix; yolks and whites to be beaten separately. Bake in two layers.

Filling—

½ pt, cream;
1 tablespoon Mocha;
1 tablespoon pulverized sugar.

Beat ingredients together.

—Miss Julia DeRoy.

MOCHA FILLING.

1 cup powdered sugar;
¼ cup butter;
2 tablespoons cold, strong coffee;
3 teaspoons powdered cocoa;
1 teaspoon vanilla.

Beat all together until it is creamy and fine. You can decorate with nuts or cherries.

—Mrs. J. Rogaliner.

MOUNTAIN CAKE.

Whites of 6 eggs;
1½ cups sugar;
½ cup butter;
½ cup milk;
½ cup cornstarch;
1¼ cups flour;
2 teaspoons baking powder;
1 teaspoon vanilla.

Proceed in the usual manner and bake in layers.

Orange Filling—

Grated rind of 1 orange;
Juice of 2 oranges;
Juice of 1 lemon;
1 cup sugar;
1 cup water;
1 tablespoon cornstarch.

Dissolve cornstarch in a little of the water. Mix other ingredients (there should be one cup of juice) and cook until clear. Set away to cool. Spread between layers just before serving. On top layr sprinkle pulverized sugar.

—Mrs. John X. Smith, Watertown, N. Y.

NUT CAKE.

6 eggs; 1 cup sugar; 1 cup chopped nuts. Beat eggs and sugar well; add the nuts, and lastly the beaten whites of the eggs. Bake in layers and fill with whipped cream.

—Mrs. A. H. New, New York.

NUT TORTE.

8 eggs;
1¼ cups sugar;
¾ cups nuts;
½ lemon (juice);
1 lemon (the rind);
1 teaspoon cinnamon;
½ teaspoon allspice;
3 teaspoons chocolate;
1 tablespoon brandy;
1 cup bread crumbs.

Bake 1 hour in slow oven.

—N. Y.

PEACH LAYER CAKE.

2 eggs;
1 cup butter;
2 cups sugar;
1 cup milk;
3 cups flour;
2 teaspoons baking powder;
grated nutmeg.

Bake the above in a rather quick oven, making three layers. Put sweetened, sliced peaches between and on top. When ready to serve, cover top layer with whipped cream.

—Mrs. J. Rogaliner.

ORIGINAL GINGER BREAD.

1 cup molasses;
½ cup brown sugar;
1 cup sour milk or cream;
1 teaspoon soda;
2 eggs;
1 teaspoon cinnamon;
2 tablespoons melted butter;
1½ teaspons ginger;
Flour.

Dissolve soda in the milk, add other ingredients and enough flour to make a soft batter. Bake in a shallow pan and strew with small pieces of English walnuts.

—Mrs. M. A. Goodstone.

POTATO CAKE.

Yolks of 6 eggs;
1 cup boiled and grated potatoes;
1 cup rye bread crumbs;
½ glass of brandy;
1½ cups sugar;
½ teaspoon cinnamon;
5 cents worth chopped citron;
5 cents worth chopped almonds;
1 teaspoon baking powder.

Add stiffly whites of eggs. Bake in three layers and spread with whipped cream between.

—Chicago.

RYE BREAD TORTE.

1 cup stale rye bread crumbs;
1 cup grated almonds;
1 teaspoon baking powder;
1 teaspoon cinnamon;
½ teaspoon cloves;
½ teaspoon allspice;
½ orange;
1 piece grated chocolate;
1 piece citron;
½ lemon;
10 eggs;
2 cups sugar.

Cut citron into small pieces. Mix this and the beaten yolks, beaten with the sugar. Add juice and rind of lemon and orange; then, last, whites of eggs. Bake one hour.

—E. F. B., Philadelphia.

SOUR CREAM FILLING FOR CAKE.

1 cup sour cream (whipped);
1 cup pulverized sugar;
1 cup nuts (chopped).

Put between layers of white cake and ice with white icing.

—M. E. S.

RELIABLE SPONGE CAKE.

5 eggs;
1½ cups sugar;
1½ cups flour;
5 tablespoons water;
1½ teaspoons baking powder;
juice of 1 small lemon.

Begin by beating yolks thoroughly, then add sugar and beat again; then beaten whites, and beat well; then the water, and slowly add the flour containing baking powder, but this time beat slightly. Last, add lemon juice. Grease and sprinkle pan with pulverized sugar and bake the cake for 45 to 60 minutes in a slow oven.

—Miss B. S.

SAND TORTE.

¾ lb. flour;
¾ lb. cornstarch;
2 teaspoons baking powder;
1 lemon;
½ lb. butter;
½ lb. sugar;
2 eggs;
1 teaspoon vanilla;
rum.

Mix the butter and sugar together for fully ½ hour. Drop in, in succession, yolks of eggs, each one beaten thoroughly. Add rind of lemon, the vanilla, and a pony glass of rum and beat well. Mix together the flour, cornstarch and baking powder, and lastly add the stiff-beaten whites of the eggs. Bake in spring form for one hour in moderate oven.

—Mrs. G. E. Crone.

SPICE CAKE.

1½ cups brown sugar;
½ cup butter;
1 cup sour milk;
4 eggs;
1 cup raisins;
1 cup currants;
1 cup chopped nuts;
1 teaspoon cinnamon;
½ teaspoon cloves;
½ teaspoon allspice;
4 tablespoons molasses;
2 heaping teaspoons baking soda;
3 cups flour.

Cream butter and sugar, the sour milk and yolks of eggs; then gradually add other ingredients, the baking soda mixed in the flour, and last the whites of two eggs. Bake in two layers in a moderate oven.

For the Filling: Whites of two eggs; 1½ cups of sugar.

—Mrs. Max Solomon, Beaver Falls.

SPICED MOUNTAIN CAKE.

½ cup butter;
1 cup granulated sugar;
5 eggs;
1½ cups flour;
1 teaspoon cinnamon;
½ nutmeg;
½ cup milk;
2 teaspoons baking powder.

Cream the butter and sugar; add the yolks of 5 eggs, one at a time. Then the cinnamon and nutmeg. Add alternately ½ cup milk, 1½ cups of flour, containing baking powder. Add the beaten whites of 2 eggs, Divide the batter into 3 jelly cake pans and bake in a moderate oven for 15 minutes. When baked spread with icing made of the whites of 3 eggs, beaten stiff, with 2 cups of pulverized sugar. Separate this into two parts, using the larger portion to cover layers, and the smaller for outside frosting. Add the juire of a lemon to inside icing and more sugar to prevent running. The lemon rind to be grated into outside frosting.

—Mrs. M. D. Kaufmann.

SPONGE CAKE AND PEACH MELBA.

6 eggs;
1 cup granulated sugar;
tablespoon boiling water;
1 cup flour;
1 teaspoon cornstarch;
1 teaspoon baking powder.

For peach melba, bake in long kuchen pan, add strawberry or raspberry sauce, then vanilla ice cream, peaches and sauce on top. Cut pieces of cake long enough to hold ½ peach.

—Mrs. M. Kingsbacher.

SPONGE CAKE (PASSOVER).

12 eggs;
2 large cups granulated sugar;
1 large cup matzo flour;
rind of 1 lemon;
¼ cup chopped almonds.

Beat yolks very light with sugar; add flour, lemon rind and almonds; lastly, whites beaten stiff, to which a pinch of salt is added.

—Mrs. Wm. Frank.

BOILED SPONGE CAKE.

6 eggs;
¾ lb. granulated sugar;
½ cup water;
juice of 1 lemon;
½ lb. flour.

Boil sugar and water until a moderately thick syrup is formed. While the sugar is boiling, beat the whites and yolks separately. Mix together and when the syrup is ready, pour it over the whites and yolks. Beat all until cold and then add the juice of the lemon. Lastly, add flour; fold in lightly. Grease the pan and bake in moderate oven.

—Mrs. M. A. Goodstone.

SPONGE CAKE.

8 eggs;
2 cups sugar;
2 cups flour;
1 lemon (juice);
1 tablespoon vinegar.

Beat ½ hour and bake in moderate oven one hour.

—Mrs. J. Prince, Cleveland.

SPONGE CAKE.

6 eggs;
2 cups granulated sugar;
½ cup boiling water;
2 teaspoons lemon juice;
2 cups sifted flour.

Separate the whites from the yolks. Beat the yolks with the sugar for about 10 minutes; add the lemon juice and then the water, stirring all the time. Now, put in the whites of the eggs, which must be whipped to a stiff froth, and last put in your flour. Bake in two layers in a moderate oven. This cake requires no baking powder.

—Mrs. Helena Trachtenberg.

WALNUT CAKE.

12 eggs;
2½ cups grated walnuts;
1 teaspoon lemon juice;
2 tablespoons cracker meal;
1 small teaspoon baking powder.
2 cups powdered sugar

Beat yolks very light with sugar; add other ingredients; lastly, stiffly-beaten whites. Bake in moderate oven for one hour.

—Miss Jonas.

SPONGE CAKE WITH LEMON FILLING.

8 eggs;
2 cups granulated sugar;
juice 1 lemon;
2 tablespoons boiling water;
2 cups flour;
1 teaspoon baking powder.

Beat yolks and sugar until very light. Add lemon juice and boiling water very gradually. Sift flour 6 times and mix baking powder through it. Mix well, and add stiffly-beaten whites. Bake in two layers for 30 minutes.

Filling—

2 eggs;
rind and juice of 1 lemon;
½ cup sugar.

Beat eggs and add lemon and sugar. Cook in double boiler and stir until thick. When cold, spread between layers.

—Mrs. C. Sunstein.

STRAWBERRY SHORT CAKE.

2½ cups flour;
1½ cups milk;
4 oz. butter;
3 level teaspoons baking powder;
½ teaspoon salt;
3 tablespoons sugar.

Mix flour, sugar, salt and baking powder and rub butter in well. Add milk and spread in two layer cake pans and bake 30 or 35 minutes. Butter while hot and spread with berries cut in pieces and sprinkled with sugar.

—Dr. J. W. Craven.

TORTE A LA JOCHANNAH LODGE.

6 eggs;
1 cup granulated sugar;
½ cup chopped almonds;
½ cup chopped pecans;
rind and juice of 1 lemon;
12 dried and rolled ladyfingers.

Beat eggs separately, very light; next add the sugar, almonds, nuts, lemon, and ladyfingers, adding the whites last. Bake in two layers; put a thin layer of white frosting and add the following filling:

1 cup chopped nuts;
½ cup granulated sugar;
½ cup milk (scant).

Boil all together for 10 minutes, frost entire torte and decorate with candied cherries, nuts, etc.

—Mrs. Max Hamburger, Chicago.

WALNUT TORTE.

6 eggs;
9 oz. pulverized sugar;
4 oz. walnut meats;
3 oz. flour;
teaspoon baking powder;
1 teaspoon vanilla.

Beat yolks and sugar thoroughly; add vanilla and half of the walnut meats, ground fine; next the beaten whites of the eggs; then stir in lightly the flour and baking powder, sifted well together. Bake in layers in a moderate oven. When cold cover both layers with sweetened whipped cram, to which the remainder of the walnuts (ground) is added. Place one layer on the other. Hazelnuts can be used in pdace of walnuts.

—Mrs. S. B. Goldsmith.

WHITE CAKE.

1 cup granulated sugar;
½ cup butter, creamed;
½ cup milk;
1½ full cups flour;
1 teaspoon baking powder and 4 whites of eggs, beaten stiff.

A maple mousse made of 4 yolks, and found in "Desserts," goes well with the cake and uses the egg yolks.

—Mrs. Louis Hirsch.

1-2-3-4 CAKE.

½ cup butter;
1 cup milk;
2 cups sugar;
3 cups flour;
4 eggs;
3 teaspoons baking powder.

Proceed in the usual manner and bake moderately in layers. Is a simple cake and one nice to fill with jelly or any kind of filling.

ZWEIBACK TORTE.

6 eggs;
1 cup sugar;
1 cup grated zweiback;
lemon.

Beat yolks light for ½ hour; add other ingredients, stiffly beaten whites last. Bake slowly in a moderate oven. This makes two fairly sized layers; make a filling of icing with chopped nuts betwen the layers and cover top with whipped cream just before serving. Simple and good.

—Nettie M. Kaufman.

ALMOND BARS.

4 eggs;
1 cup chopped almonds;
1 lb. brown sugar;
1 teaspon cloves;
cinnamon;
2 teaspoons baking powder.

Mix together. Spread in a large pan. When baked cut in bars.

—Mrs. Meyer Kann.

ALMOND HEAPS.

½ lb. almonds;
10 cents worth citron;
3 whites of eggs;
1¼ cups of powdered sugar.

Blanch almonds and peel and cut citron in long strips; put in oven and brown light brown. Beat white of eggs and add 1¼ cups sugar and stir for ½ hour, then add almonds and 1 tablespoon of flour. Tax wax-paper and lay a good tablespoonful in heaps, and brown a light brown.

—Miss Wormser.

ALMOND STICKS.

4 whole eggs;
1 lb. brown sugar;
1½ cups flour;
1 cup almonds, cut in strips;
1 teaspoon baking powder;
¾ teaspoon cloves;
¾ teaspoon cinnamon;
¾ teaspoon allspice;
1 teaspoon vanilla;
2 tablespoons grated chocolate.

Beat eggs until very light; add sugar and beat well. Then other ingredients. Spread in the pan ½ inch thick and bake in moderate oven. Ice when cold and cut in strips ½ inch wide and ¾ inch long.

—Mrs. F. Half.

BROWN SUGAR COOKIES.

3 cups dark-brown sugar;
1 cup butter;
1 teaspoon soda;
nutmeg;
1 cup cold water;
2 teaspoons baking powder;
flour.

Work up the above ingredients into a dough to roll; sprinkle with granulated sugar and bake in a quick oven.

—Miss B. S.

BUTTER COOKIES.

1 lb. sugar; 1 lb. butter; 1 lemon (juice); ½ doz. eggs. Mix the above, add 1 wineglass of brandy and flour enough to roll thin. Cut into shapes.

—Mrs. M. B. Rothschild.

BUTTER DOUGH TARTS.

1 lb. butter;
1½ lbs. sugar;
¾ cup milk;
5 eggs;
lemon rind;
flour;
1 teaspoon baking powder;
½ cup nuts.

Cut into squares, fill with raisins and nuts; and turn into the shape of a horn and then spread with egg, nuts, and bake.

—Chicago.

CHOCOLATE COOKIES.

¼ lb. Huyler's sweet chocolate, grated;
4 eggs;
¼ lb. almonds, chopped;
1 teaspoon cinnamon;
1 lb. brown sugar;
1 pt. flour;
1 teaspoon baking powder.

Drop on large tins with a teaspoon; grease pans and bake in a quick oven. The best plan is to try one, and if the dough runs too much, add more flour.

—Mrs. M. Mona Lesser.

CHOCOLATE DROP CAKES.

2 cups flour;
1 cup butter;
2 eggs;
¼ lb. Baker's chocolate;
1½ cups sugar;
½ lb. almonds;
¼ teaspoon cloves;
1 teaspoon cinnamon;
2 teaspoons baking powder;
vanilla.

Stir butter and sugar together. Stir in 1 whole egg at a time. Then add chocolate, spices and flavoring, adding flour, baking powder and nuts last. Drop by teaspoonfuls onto buttered paper in tins, and bake from 6 to 8 minutes in a moderate oven. "The more you eat the more you want."

—I. W. M., Chicago.

CHOCOLATE MACAROONS.

3 whites of eggs;
½ lb. pulverized sugar;
½ lb. ground almonds;
4 sticks grated chocolate.

Mix and drop on greased pan with a teaspoon. Bake in a very moderate oven. Fine!

CINNAMON COOKIES.

2 lbs. brown sugar;
7 eggs;
2 teaspoons ground cinnamon;
1 lemon;
1 teaspon ground allspice;
2 oz. chopped citron;
½ teaspoon ground cloves;
¼ teaspoon ground ginger.

Mix all and beat well together; add flour enough to thicken sufficiently to roll. Then form it into shapes of any kind desired, and bake an greased pans, previously brushing top of cakes with egg and placing a piece of citron in center of each cake.

—Mrs. Josiah Cohen.

CRISP COOKIES.

1 cup butter;
2 cups sugar;
3 eggs;
1 teaspoon soda;
2 teaspoons cream of tartar;
1 tablespoon milk;
1 teaspoon cinnamon;
½ teaspoon nutmeg;
flour.

Add sufficient flour to the above mixture to make a dough soft enough to roll, beginning with 1 pint, and working flour in gradually. Roll and cut; brush with sweet milk, and sprinkle with sugar, and, if desired, chopped almonds. Bake a light brown in a quick oven.

—Miss B. S.

COOKIES.

1 lb. butter;
1½ cups sugar;
¼ lb. blanched almonds;
2 hard-boiled eggs;
1 whole egg;
1 wineglass of brandy;
flour.

Use yolks of hard-boiled eggs and whole egg, raw; add brandy and flour enough to roll the dough. Cut into shapes. Brush on top with yolk of egg, and sprinkle with cinnamon, sugar, and chopped almonds.

—N. Y.

COOKIES.

Cream ½ lb. butter and ½ lb. sugar;
add 4 eggs;
grated rind of 1 lemon;
2 teaspoons baking powder.

Mix baking powder and enough flour to knead the dough stiff enough to roll. Cut out and bake in a quick oven.

—Mrs. Jake Spandau.

COOKIES.

5 eggs (hard boiled yolks);
2½ eggs (raw);
1 lb. butter;
¾ lb. sugar;
1 cup milk;
3 teaspoons yeast powder;
1 grated lemon rind;
flour enough for nice dough.

Sprinkle sugar on cookies before baking. Only flour pans.

—Miss Rosa Kann.

COOKIES.

1 cup sugar;
1 cup melted butter;
½ lb. almonds (cut in half);
whites of 4 eggs, beaten stiff;
flour to stiffen, so as to roll out.

Cut in strips. Brush with egg white and sprinkle with almonds.

—Mrs. Charles Dreifus.

DATE CAKES.

1 lb. dates;
½ lb. chopped almonds;
½ lb. sugar;
whites of 3 eggs.

Butter a pan and sprinkle the bottom with bread crumbs. Drop a tablespoon of the mixture into the pan for each cake. Bake.

—New York.

EIER RAEDLE.

4 hard-boiled eggs (yolks only);
2 whole eggs;
½ lb. sugar;
¼ lb. butter;
1 tablespoon cream, and a little whiskey and enough flour to make stiff enough to roll out.

Cut with a form in small cakes, and spread top with sugar, white of egg and almonds. Very good.

—Miss Wormser.

DELICIOUS COOKIES.

½ cup butter;
cup sugar;
2 eggs;
teaspoon baking powder;
1 lemon;
tablespoon brandy;
flour;
hickory nuts.

Cream the butter and sugar; add the eggs, rind and juice of the lemon, the brandy, baking powder, and flour sufficient to roll out very thin. On top, before baking, put some white of egg, a little sugar, and hickory nuts cut fine.

—Bessie Cohn, Cleveland, O.

FRUIT ROUNDS.

Cut rounds from slices of whole wheat bread; chop ¼ lb. candied pineapple and ¼ lb. candied cherries, and boil in a syrup made of 4 tablespoons sugar and 3 tablespoons water. When cool, add juice of ½ orange; butter the bread and spread with mixture. Also nice accessory to an afternoon tea.

GERMAN COOKIES.

6 eggs;
1 qt. flour;
1 lb. sugar;
1 lb. butter;
3½ spoons baking powder.

Mix the butter and sugar to a cream and break in 1 egg at a time. Sift the flour carefully, twice, and add the baking powder to it. Now, mix all ingredients together, roll out smoothly and cut into small cakes. Bake 10 minutes.

—Mrs. Henry Jackson.

GUSKY COOKIES.

1 lb. butter;
½ lb. almonds;
1 lb. brown sugar;
4 teaspoons cinnamon;
¼ lb. citron;
flour to roll.

Mix in the usual manner. If dough is too short to roll, press evenly into tins by hand. Brush with white of egg before baking and cut into small squares immediately upon taking from oven, and before removing from pan. Press half an almond into center of each square.

—Mrs. Esther Gusky.

HERMITS (COOKIES.)

1-3 cup butter;
1 cup sugar;
1 egg;
¼ cup water;
½ teaspoon baking powder;
1 teaspoon crea mof tartar;
¼ teaspoon ground cloves;
¼ teaspon fround cinnamon;
¼ teaspoon nutmeg;
2 or 3 cup flour;

Cream the butter and sugar; add beaten egg and water; sift the cream of tartar, soda and spices with flour, and add. Roll very thin and bake a light brown.

—Mrs. M. Kornhauser.

HOME-MADE COOKIES.

1 cup sugar;
½ cup butter;
1 egg;
¼ cup water.
1 small teaspoon soda;
½ lemon (juice);
flour enough to make soft dough.

Roll thin.

—Mrs. K. Solomon.

JELLY CAKES.

½ lb. butter;
¼ lb. powdered sugar;
2 eggs;
10 oz. flour.

Rub butter and sugar to a cream; add yolks of eggs. Stir and add flour. Roll into small balls; spread with yolk of egg. Make indentation on top with little finger, and fill with jelly and bake in oven.

JUMBLES

1 lb. butter;
1 lb. sugar;
2 lbs. sifted pastry flour;
3 eggs;
9 teaspoons orange juice;
1 teaspoon salt (scant);
3 teaspoons baking powder.

Handle lightly; roll rather thin, and sprinkle with granulated sugar. Bake in a quick oven.

—Carrie B. Goodrich.

MARGUERITES.

Beat the white of 1 egg to a stiff froth; stir into it 2 tablespoons of powdered sugar and 4 heaping tablespoons chopped walnuts. Mix well and spread upon long, narrow crackers. Set in a quick oven and color lightly.

MOLASSES COOKIES.

2 cups molasses; 1 cup butter and lard, mixed; 1 egg; 3 teaspoons soda, dissolved in ½ cup boiling water; piece of alum size of a pea, dissolved in a little hot water; flour enough to mix and roll as soft as passible; 1 heaping teaspoon ginger; 1 teaspoon cinnamon.

—Mrs. L. M. Hatfield.

MOTHER'S ORANGE JUMBLES.

(Original.)

1 cup granulated sugar;
½ cup butter;
1 egg and yolk of second egg;
Grated rind and juice of 1 orange;
1 cup sour cream;
Flour;
½ teaspoon baking powder.

Make a soft "cookie" dough, adding flour as required. Roll, sprinkle with granulated sugar; cut with a jumble cutter, and bake a delicate brown.

—Mrs. M. A. Goodstone.

NUT PUFFS.

½cup flour;
2 teaspoons sugar;
1 cup milk;
3 eggs;
Pinch salt;
¼ cup nuts (ground).

Beat very light and bake in previously heated gem pans, in hot oven.

OATMEAL COOKIES.

3 cups rolled oats;
5 tablespoons sweet milk;
2 cups flour;
1 teaspoon soda;
2 scant cups sugar;
1 cup chopped nuts;
1 scant cup butter;
1 heaping cup raisins;
1 teaspoon cinnamon;
2 eggs.

Cream butter and sugar; drop in whole eggs, and add other ingredients in any order convenient. Drop on butter tins with a spoon, and bake in medium oven.

—Sophie T. Fleishman.

PARIS STICKS.

3 cups chopped almonds;
2½ cups pulverized sugar;
Grated rinds of 2 lemons.
Whites of 5 eggs, beaten to a stiff froth;

Mix the ingredients and roll out on pulverized sugar; cut into strips an inch wide, and put into paraffined pans. Bake in a slow oven. Excellent.

PEANUT COOKIES.

2 tablespoons butter;
1 teaspoon baking powder;
¼ cup sugar;
½ teaspoon lemon juice;
1 egg;
⅛ teaspoon salt;
½ cup flour;
2 tablespoons milk;
½ cup finely-chopped peanuts.

Drop by teaspoonfuls on unbuttered tins about an inch apart, and bake in a slow oven.

—Mrs. Wm. Kaufman.

SNOW FLAKES.

1 cup flour;
2 hard boiled eggs;
Pinch salt;
1 tablespoon brandy.

Grate the eggs and mix all together, as for a noodle dough. Place on board and work until perfectly smooth; then roll out thin; cut into strips 1½ inches wide and 3 inches long. Drop into skillet of boiling chicken or beef fat, being careful not to burn. Lift on a brown paper to drain; then place on serving plate and sprinkle with sugar and cinnamon. Delicious.

—Mrs. M. A. Goodstone.

SPLENDID COOKIES.

4 eggs;
2 cups sugar;
15 cents' worth almonds;
5 cents' worth cirton;
1½ teaspoons cinnamon;
1½ teaspoons cloves;
1 lemon;
½ teaspoon baking powder.

Beat eggs and sugar to a cream; add other ingredients and the grated rind of lemon, only; mix the baking powder with sufficient flour to roll. Roll thin, and bake. These are at their best when a week old.

—Mrs. I. Coblens.

SPICE COOKIES.

1 lb. brown sugar;
Yolks of 5 eggs;
Whites of 3 eggs;
Rind and juice of 1 lemon;
½ teaspoon vanilla;
Pinch of salt;
1 teaspoon cloves;
1 teaspoon allspice;
2 teaspoons cinnamon;
5 cents' worth almonds (cut);
5 cents' worth citron (cut).

Add flour to make them quite stiff; spread in buttered pan. Bake in quick oven. Beat whites of 2 eggs; add enough sugar to make very stiff; spread this icing while the cake is hot, and cut while hot.

—Fannie A. Kahn.

TOURRAINE CHOCOLATES.

Slice whole wheat bread, and butter before slicing; then cut into strips 1 inch wide. Cover each piece with melted sweet chocolate; sprinkle thin with finely-chopped nuts, and stand aside for an hour to harden. These are nice to serve with afternoon tea.

—Anon.

QUICK CINNAMON CAKE.

1 tablespoon butter;
1 cup granulated sugar;
2 eggs;
1 small cup milk or water;
2 teaspoons baking powder;
Flour to thicken.

Mix above ingredients. Sprinkle granulated sugar and cinnamon over top of cake, and bake in slow oven.

—Mrs. L. Sulzbacher, Braddock, Pa.

VANILLA KIPFEL.

1 lb. flour;
1 lb. butter;
4 oz. grated almonds;
3 oz. powdered sugar;
Pinch salt.

Knead well together. Cut dough into pieces one inch square and form into shape of half moon. Bake very slowly until light yellow. When taken from oven, roll into sifted powdered sugar, into which some vanilla bean has been grated.

—Mrs. L. Deutsch, Grand Rapids, Mich.

WALNUT COOKIES.

1 lb. butter.
3 eggs;
1 lb. sugar;
1 teaspoon cinnamon;
3 tablespoons brandy;
½ teaspoon cloves;
½ teaspoon allspice;
2 lbs. walnuts (chopped fine);
1 teaspoon baking powder;
Flour (enough to roll);
Sugar and cinnamon on top.

—N. Y.

HERMITS.

1 cup butter;
2 cups sugar;
3 eggs;
2 teaspoons baking powder;
1 cup milk;
3 cups flour;
1 teaspoon cinnamon;
2 cups raisins, chopped.

Mix thoroughly and bake in gem pans, very good. This amount makes 24 cakes.

—Miss Parsons.

MEMORANDUM.

MEMORANDUM.

MEMORANDUM

APRICOT SHERBET.

1 can apricots;
2 cups sugar;
1 scant qt. water.

Remove fruit from the syrup, and skim from the fruit, and cut fruit into small pieces. Boil 2 cups sugar with a scant cup water. When cold, mix all together and freeze. Delicious.

—Sophie F. Fleishman.

BEST PEACH ICE CREAM.

1 qt, cream;
1½ cups sugar;
1 pt. peaches;
¼ teaspoon almond flavor.

Cut, mash and strain a liberal pint of ripe peaches; add sugar, and flavor, and stir cream in slowly. This amount makes 2 quarts of ice cream, when frozen.

—Mrs. M. D. Kaufmann.

CARAMEL ICE CREAM.

1 generous pt. milk;
1-3 cup flour;
1 scant cup sugar;
Pinch salt;
2 eggs;
1 qt. cream;
1 cup sugar (caramelized);
1 tablespoon flavoring.

Place milk in double boiler and bring to a boil. Beat together first cup sugar, flour, salt and eggs, and stir into milk. Cook 20 minutes, mostly stirring, and when boiled 15 minutes, caramelize second cup sugar, by melting in a granite pan over the fire, and browning . Turn this hot sugar into the custard, which has now cooked 20 minutes; mix thoroughly and remove from fire. Cool, drain, add cream and flavor, and freeze.

—Anon.

CANTON ICE CREAM.

1 small pot preserved ginger;
1 pt. cream;
1 pt. milk;
Beaten whites of 4 eggs;
½ cup sugar.

Drain off juice and chop ginger. Scald milk and cream; add ginger juice, and pour mixture over whites of eggs. Put in double boiler and cook until thick. Cool and freeze. When stiff, remove dasher; add ginger, stir well and then pack tightly and set away in freezer for 2 hours before serving.

—H. S. K.

COFFEE CUSTARD CREAM.

1 pt. cream;
3 eggs;
1 pt. milk;
½ cup sugar;
¼ cup very strong coffee;
½ cup chopped nut meats;
½ cup chopped cherries;
1 teaspoon cornstarch.

Mix cream, milk eggs and sugar; beat well. Boil till slightly stiff; add cherries and nuts when partly cooled, and coffee last. Freeze.

COFFEE ICE CREAM.

1 pt. coffee;
2 teaspoons essence coffee;
1½ cups granulated sugar;
1 qt. cream.

To 1 pt. strong coffee add 1½ cups granulated sugar, and bring to a boil. When cool, add 2 teaspoons essence of Turkish coffee flavor, and 1 qt. cream, and freeze.

—Mrs. M. D. Kaufmann.

FRUIT FRAPPE.

1½ cups sugar;
3 cups water.

Boil 5 minutes; add 1 cup mashed fruit, juice of 1 lemon and 2 oranges. Beat until cold, then add 3 egg whites; ½ cup rum or sherry; and freeze soft. A frappe never should be stiffer than mush, and is served in glasses at afternoon teas.

For Coffee or Tea Frappe—Strong coffee or tea may be substituted instead of fruit, and are served with a spoonful of whipped cream on top of each glass.

MAPLE ICE CREAM.

6 eggs (yolks);
1 cup maple syrup;
¼ lb. almonds;
1 pt. whipped cream.

Beat eggs; add syrup; boil until thick in double boiler, beating all the time. Take from the fire, beat until half cold. Add almonds and whipped cream when cold; then freeze.

—Mrs. H. M. Lipman.

MAPLE NOUGAT.

Filling for Ice Cream.

½ lb. maple sugar;
1 cup lukewarm cream;
Butter, size of an egg;
1 cup walnuts or pecans.

Melt sugar in pan on stove until thin as syrup; add cream to this; then the butter. Let cool until thick in double boiler; add cup of chopped nuts. Serve hot on vanilla ice cream.

MILK SHERBET.

1 qt. milk;
lemons;
2 cups sugar;
Water.

Dissolve the sugar in the milk and place in freezer. With a sharp knife pare off, quite thin, the yellow rind of a few lemons, and boil this in a small quantity of water. When the milk is thoroughly chilled, add 1 cup of the strained lemon juice and the water in which the rind was boiled, and freeze in the usual way. This is really a "diet kitchen" dish, and people who can take milk, can digest this.

—Mrs. S. S. Loeb.

RASPBERRY ICE CREAM.

5 eggs;
2½ cups sugar;
1 teaspoon vanilla;
1 qt. cream;
3 pts. raspberries;
½ lemon.

The yolks of 5 eggs, beaten very light, with 1 cup sugar; add vanilla and mix with cream and freeze until half frozen; then add raspberries, mashed, with 1½ cups sugar and juice of ½ lemon. Strain through cheesecloth bag and freeze.

—Amelia H. Cohen.

NESSELRODE PUDDING.

Chestnuts;
2 cups granulated sugar;
Fruit;
4 eggs;
Wineglass sherry;
1 pt. whipped cream;
1 teaspoon vanilla.

Boil a handful of nuts tender; peel and wash them; cut small quantity candied fruit such as cherries and pineapple, and cover with the sherry. Boil the sugar in a cup of water for 15 minutes. Beat yolks of eggs very light, and when sugar and water are cooked sufficiently, take off and stir eggs through this. Then stir over the fire again until it reaches boiling point. Then cool. When cold, add the whipped cream, the fruit, wine, chestnuts and vanilla. Place in a mold and freeze 4 hours.

—Detroit.

STRAWBERRY WATER ICE.

1 qt. strawberry juice;
2 lemons (juice);
1 lb. sugar;
1 pt. water.

Mix; stand aside for 1 hour; then freeze.

—B. Rothschild.

TORTONI ICE CREAM.

1 pt. whipped cream;
1 cup maple syrup;
1 doz. stale macaroons;
eggs.

Roll macaroons fine; stir eggs and macaroons; add maple syrup; lastly, whipped cream, and freeze.

—Mrs. J. A. Perley.

YELLOW PARFAIT.

6 egg-yolks;
1 cup sugar;
¼ cup water;
1 pt. cream;
Flavoring.

Beat eggs thick and add to them the sugar, boiled in the water for 5 minutes. Return to double boiler; cook until mixture coats the spoon; then strain; beat until cold; add the cream, whipped stiff, and flavoring. Mix thoroughly; turn into molds; pack and cover with ice for 4 or 5 hours.

VIOLET ICE CREAM.

3 cups cream;
1 scant cup sugar;
Dash of salt;
1 tablespoon violet flavoring, or creme yvette cordial;
Flavoring;
1 cup milk;
½ teaspoon vanilla.

Scald milk and cream; beat until cold; add ingredients and flavorings, till a pale violet is obtained; then freeze in the usual way, and garnish the served cream with 1 oz. candied violets.

If a rose-colored ice is desired, use rose water instead of violet coloring, and garnish with candied rose leaves.

MEMORANDUM

MEMORANDUM

MEMORANDUM.

BREADS

BEATEN BISCUIT.

1 pt. flour;
1 cup water;
1 teaspoon salt.

Mix into a stiff dough; transfer to floured baking board and pound hard for 10 minutes. Cut, prick with straw, and bake in a brisk oven. Some add a tablespoon butter.

CORN PONES.

1 pt. corn meal;
1 pinch salt;
Cold water;
1 pinch soda.

Mix meal, soda and salt first; then add sufficient water to make a stiff dough enough to mold into small loaves, or pones, about 3 inches long. Bake well on buttered pan.

—Helen K. Lieberman, Atlanta, Ga.

CHEESE STRAWS.

Roll rich pastry ¼ inch thick; sprinkle with grated cheese; fold twice, and roll out again. Repeat this twice. Then cut into strips ¼ inch wide and 3 inches long. Grate little cheese on top, and bake.

—Detroit.

CROUTON STICKS.

Cut bread into ¼-inch slices; remove crust; spread slightly with butter on both sides; cut into strips ¼ inch wide. Bake until light brown. Serve with cheese or soup or salad.

ENGLISH MUFFINS.

Make a batter from 1 cup milk, scalded and cooled; ¼ yeast cake, dissolved in ¼ cup lukewarm water, 1½ cups flour; ¼ cup soft butter, and ½ level teaspoon salt. Beat well to make the batter light and smooth. Cover and let rise until very light, and bake in hot greased muffin rings on a griddle. Turn once, to have a thin brown crust on both sides.

EGG BREAD.

1 pt. white corn meal;
1 egg;
1 large tablespoon flour;
½ teaspoon soda;
½ pt. buttermilk;
A little salt;
1 large tablespoon water.

Mix all ingredients, except meal and flour, together first, beating these in later. Bake in buttered pan or muffin tins.

—Helen K. Lieberman, Atlanta, Ga.

HOME-MADE BREAD.

1 sifter of flour to each large loaf. 1 cake compressed yeast for 4 loaves. (Test the yeast by adding salt, sugar and lukewarm water. If fresh, it will be ready for the mixture in 20 minutes). 1 pt. of "wetting" to each loaf. "Wetting" consists of 1-3 milk, scalded and cooled, and 2-3 water. Use discretion in having all ingredients at proper temperature. Dough should never be raised rapidly, nor covered too warmly. Mix ingredients with salt to taste, using sufficient flour to stiffen at once, and kneading the dough for fully ½ hour. Spread top of same with melted butter, to prevent crusting; cover and let raise during night. Next morning, handle only sufficiently to mold. (Finer bread is produced by braiding). Cover and raise slowly second time; brush with beaten egg; sprinkle with poppy seed and bake. When baked, brush with salt water and cover lightly.

—Mrs. J. S. Kaufman.

MUFFINS.

2 cups flour;
½ teaspoon salt;
2 teaspoons baking powder;
1 teaspoon butter;
2 teaspoons sugar;
1 egg;
½ cup milk.

Sift flour, salt and baking powder together; rub in the butter; then the sugar; the beaten egg, and the milk. Bake quickly, about 8 minutes.

—Mrs. Morris Kingsbacher.

PARKER HOUSE ROLLS.

2 qts. flour;
1 qt. milk;
3 oz. butter;
Pinch salt;
Yeast;
Tiny bit sguar.

Boil and cool milk; butter in it; work up batter with half the flour and one cup yeast; set to raise; stiffen with remaining flour and raise again. When light, cut out and bake, after raising again. If desired, pocket rolls can be made of them. This is done by cutting each piece of dough intended for a roll, spreading upper side with melted butter, and folding half over.

POTATO ROLLS.

1 cup mashed potatoes;
2 eggs;
¾ cup butter;
Salt to taste;
1 cup flour;
½ cup lukewarm water;
1 cup milk;
1 piece compressed yeast.

Beat ingredients together. Let raise two hours; then make into stiff dough and let raise 1½ hours. Roll into sheets 1 inch thick. Cut with biscuit cutter; put into a pan; let raise 1½ hours. Bake in a moderate oven.

PULLED BREAD.

Remove crust from fresh bread; tear into small strips; brown in hot oven.

POP-OVERS.

1 cup flour;
1 cup milk;
1 egg;
Pinch salt.

Mix all well together. Have Muffin rings well heated and greased; fill each ring half full of batter and bake in hot oven from 20 to 30 minutes. This mixture will make 12 pop-overs.

—Mrs. W. L. Kann.

QUICK LUNCH BISCUIT.

1 cake Fleishmann's yeast;
1 teaspoon sugar;
½ cup milk;
¼ level teaspoonful salt;
1 rounded cup sifted flour;
1 teaspoon butter.

Heat milk to trifle above blood heat (about 100 degrees) and dissolve thoroughly therein the yeast and sugar; put butter in mixing bowl and place over a fire a moment to melt; add to it the milk containing yeast and sugar; then add the salt and flour and stir until smooth. Throw a good handful of flour over center of kneading board; flour hands well, turn out dough and form into large ball; replace in mixing bowl, cover bowl with pie tin and let raise for fifteen minutes in a very warm place; then roll out to ½ inch in thickness; cut into biscuits; place in greased baking pan; butter sides to prevent sticking together; then place baking pan over bowl half filled with hot water and cover with pie tin or greased paper; let raise 30 minutes; then bake for 10 minutes in hot oven. Makes one dozen and takes about one hour. You will find these biscuits far superior to those made with prepared flour, etc. In fact, this recipe, closely followed, makes the very finest, most healthful biscuits makable.

SPANISH BUNS.

1 pt. brown sugar;
4 eggs;
1 cup sweet milk;
1 cup melted butter;
1 qt. flour;
3 teaspoons baking powder;
Cinnamon, allspice, cloves to taste.

Reserve 2 whites for icing. Bake in a dripper; ice, and cut in squares.

SPOON CORN BREAD.

½ cup corn meal;
1 pt. milk;
½ teaspoon salt;
2 tablespoons butter;
4 eggs.

Pour hot milk over corn meal and bring to a boil. Add salt; stir in butter, and let stand until lukewarm. Add the eggs, well beaten. Turn into a buttered baking dish and cook ½ hour in a quick oven. Delicious with maple syrup.

—Carrie B. Goodrich.

SWEET MUFFINS.

1 tablespoon butter;
1 cup milk;
1 tablespoon sugar;
2 cups flour;
2 eggs;
1 heaping teaspoon baking powder.

Cream butter; add sugar, beaten egg yolks, milk and sifted baking powder; last, beaten whites. Bake in greased tins in quick oven.

WHITE BREAD—SPONGE METHOD.

(For Use in the Morning.)

1 cake Fleishmann's yeast;
1 tablespoon salt;
1½ qts. lukewarm water;
4½ qts. sifted flour.

Dissolve the yeast in 1 qt. lukewarm water, and add to it 2 qts. sifted flour, or sufficient to make an ordinary sponge; set aside to raise for about 2 hours to 2½ hours. When well risen, add to it the pint of lukewarm water in which the salt has been dissolved; then add the remainder of the flour to make a moderately stiff dough. Knead thoroughly and set aside to raise for 1½ to 2 hours. When light, turn out on a well-floured kneading board and knead thoroughly; divide into 4 equal parts and place in well greased baking pans. Let raise again for about 1 hour. When light, bake for 1 hour in a moderate oven. After bread is baked, remove the loaves from the pans and lean them against the empty pans, so as to cool the loaves by contact with the air on all sides. This recipe makes 4 large loaves. The whole process takes from 6 to 6½ hours, and, if followed closely, will produce very good results.

SCOTCH SCONES.

1 qt. flour;
2 teaspoons cream of tartar;
1 teaspoon salt;
Sour milk or buttermilk;
2 teaspoon sugar;
1 teaspoon baking powder.

Mix dry ingredients together, adding sufficient sour milk or buttermilk to make a soft dough; mix with a knife. Roll with a little flour (not quite as thick as for biscuits); cut with the biscuit cutter, and bake on a soapstone griddle, on top of stove, turning as required. Have the dough as soft as you can possibly handle it. These are supposed to be eaten warm.

—Nettie M. Kaufman.

WHITE BREAD—QUICK METHOD.

2 cakes Fleishmann's yeast;
1 teaspoon salt;
2 tablespoons sugar;
1 qt. lukewarm water;
1 tablespoon butter or lard;
3½ qts. sifted flour (equal to 3 lbs. unsifted flour);

Dissolve the yeast in half the water and in the other half dissolve the salt and sugar. Mix thoroughly the water containing the yeast, salt and sugar, then stir in gradually 3 quarts of the flour. Now work in the lard or butter, and make a moderately stiff dough. Knead well for 10 or 15 minutes; then set aside in a warm place, free from draft, to raise until light, which will be in from 2 to 2½ hours. Cover with cloth or paper to prevent crust forming on top. When light, make into loaves with the hand; place in well-greased pans and set to raise again for 45 minutes. When light, bake in a hot oven for from ¾ hour to 1 hour. The extra pint of flour will be needed to keep kneading board well floured when kneading and forming into loaves. This makes three 1½ lb. loaves, The whole process takes about 4 hours. Half milk and half water may be used instead of all water if a richer loaf is desired. Young housekeepers who have never done any baking have been eminently successful by following this recipe.

THE BEST BISCUITS.

1 qt. flour;
1 large tablespoon shortening;
2 heaping teaspoons baking powder.
1 pt. buttermilk (or sour milk);
1-3 teaspoon soda;

Proceed as with ordinary biscuit.

—Helen K. Lieberman, Atlanta, Ga.

TEA BISCUIT.

1 qt. flour;
3 teaspoons baking powder;
butter, the size of an egg;
1½ cups sweet milk;
½ teaspoon salt.

Rub butter well in flour into which has been sifted 3 teaspoons baking powder and salt. Then add milk, and mix well with a fork. Roll quite soft and bake in hot oven.

—Mrs. L. M. Hatfield.

MEMORANDUM.

MEMORANDUM

MEMORANDUM

BAR-LE-DUC.

To 1 lb. currants take 1 lb. sugar. Put the sugar in the kettle and add very little water, to make a very rich syrup. Boil until it thickens; then add the currants, which have been stemmed and washed, then weighed. Boil about 10 minutes, and put into jelly glasses. Serve with cream, cheese or meat.

BRANDIED PEACHES.

Make a syrup the same as for preserving; let it come to a boil; then skim; lay in peaches enough to cover the bottom of the preserving kettle and cook until they are tender and transparent, but not "mushy." Take out the fruit with a skimmer and place carefully in jars. Crack some of the pits, put in the syrup and cook 15 minutes, or until slightly thickened; add brandy, ½ cup to each pound of fruit, and take at once from the fire; strain the hot syrup, then pour it over the peaches in the jars and seal at once.

CHILI SAUCE.

½ bu. tomatoes;
6 red peppers;
⅛ pk. onions;
¼ of 5 cents' worth allspice;
¼ of 5 cents' worth ground ginger;
¼ of 5 cents' worth ground cinnamon;
¾ lb. white sugar;
¼ pt. salt;
¼ of 5 cents' worth ground cloves;
1¼ qts. cider vinegar.

Stew and strain tomatoes; chop peppers fine; then add other ingredients and boil about two hours. Bottle and seal with sealing wax.

—Mrs. J. Weil.

CHILI SAUCE.

5 large onions;
8 green peppers;
30 ripe tomatoes;
5 tablespoons sugar;
3 tablespoons salt;
8 cups vinegar;

Chop onions, peppers and tomatoes fine; add sugar, salt and vinegar. Mix all together and boil 2½ hours. Put in glass jars.

—Mrs. J. A. Perley.

CHOW-CHOW.

¼pk. green beans;
2 heads cauliflower;
½ pk. small white onions;
50 small pickles.

Boil whole beans until almost tender; scald and peel onions; parboil cauliflour; put beans, cauliflower, onions and the pickles in a crock, covered with strong salt brine. In 24 hours, drain and pour the following boiling hot mixture over the chow-chow:

1 cup flour;
2 cups Coleman's mustard;
1 cup sugar;
1 teaspoon tumeric.

Moisten until smooth with best cider vinegar; then stir into 1 gallon of boiling vinegar. Keep stirring to prevent scorching. Let this come to a boil and pour over the chow-chow. Add more vinegar in case it is not covered.

—Mrs. B. May.

CORN RELISH.

1 doz ears corn (boil 10 minutes and when cold cut off the cob.)

1 head cabbage;
1 cup sugar;
3 pts vinegar;
6 peppers (4 green and 2 red) chopped fine;
2 tablespons mustard seed;
1 tablespoon celery seed.

Salt to taste. Mix all together and boil 20 minutes.

—Mrs. Herman Mayer.

CORN SALAD.

1 doz. ears corn cut off cob;
1 head cabbage;
1 bunch celery;
2 red peppers;
2 green peppers;
2 cups brown sugar;
1 gal. vinegar.
1 tablespoon tumeric;
2 tablespoons mustard;

Salt to taste. Chop up or put through Meat grinder. Mix all together and boil 20 minutes. Put in Mason jars.

—Mrs. M. Solomon, Beaver Falls, Pa.

CURRANT JELLY.

Wash currants thoroughly without stemming them, barely covering them with cold water, and boil slowly until fruit is mashed. Drain through a jelly bag; take equal quantities of juice and sugar and boil for 20 minutes.

—Mrs. Barney May.

CUCUMBER PICKLE.

1 doz. large cucumbers;
½ pk. green tomatoes;
1 qt. small onions;
6 bunches celery.

Chop ingredients fine, and lay in mild salt water over night. Drain off water. Take 3 qts. of vinegar and 1 qt. water, 3 lbs. sugar. Let that boil 15 minutes. Put chopped pickle into boiling vinegar; let come to a boil. Put in jars, and add mixed spices.

—Henrietta S. Ehrman.

EUCHERED PEACHES.

7 lbs. pared peaches (clingstones);
4 lbs. sugar;
1 pt. wine vinegar;
10 sticks cinnamon;
2 doz. cloves.

Put all in a pot, and from the time it starts to boil, leave boil 15 minutes; put in a crock or jar. The second day, pour off juice and leave boil 10 minutes again, and pour over the peaches. The third day, pour off the juice and boil 15 minutes again; pour over the peaches and close.

—Mrs. Louise Schwarz.

FRENCH SAUCE.

½ pk. green tomatoes;
1 large head cabbage;
9 white onions;
1 red pepper;
1 tablespoon allspice;
3 tablespoons cloves;
3 tablespoons salt;
1 cup sugar;
½ lb mustard seed.

Chop all together; cover with vinegar, and boil ½ hour.

—Mrs. Ludwig Kaufman.

FRENCH PICKLE.

1 pk. green tomatoes;
1 qt. onions;
1 cup salt.

Slice and let them stand over night with salt well sprinkled through. In the morning drain off liquid and cook 20 minutes in 1 qt. vinegar and 2 qts. water. Drain that off. Then take 2 qts. vinegar; ¼ lb. mustard seed, 3 lbs. brown sugar; 1 tablespoon allspice; 1 tablespoon cloves; 1 tablespoon cinnamon; 1 tablespoon ginger. Boil 15 minutes, and seal in hot jars.

—Mrs. L. M. Hatfield.

GINGERED PEARS.

8 lbs. Seckle or other pears;
8 lbs. granulated sugar;
½ lb. candied ginger root;
4 lemons.

Chip or slice pears and ginger root. Boil these with sugar for 1 hour. Boil the lemons whole in water until tender; then cut up in small pieces, removing seeds. Add to pears and boil 1 hour longer.

—Mrs. E. M. Lazarus.

GREEN TOMATO SOY.

4 qts. tomatoes;
12 onions;
4 cups sugar;
1 qt. vinegar;
1 tablespoon cloves;
1 tablespoon allspice;
2 tablespoons mustard;
1 tablespoon salt.

Slice, but do not peel tomatoes. Peel and slice the onions. Mix all the ingredients and boil gently, stirring frequently until tender. Bottle and seal. Excellent with fish.

—Mrs. A. L. Myers, Atlanta, Ga.

HOW TO PACK BUTTER FOR THE WINTER.

To pack 12 lbs. butter, use a 3-gallon stone crock. Wrap each pound of butter separately in clean cheese-cloth, and pack closely in crock. Boil a salt brine of sufficient strength to float an egg, with a cup of sugar, and when cold, pour over the butter, leaving sufficient space to add a plate and stone for weighting. Tie up carefully. If kept in a cool place, will keep sweet for a year, and is nice for cakes or vegetable dressing.

—Mrs. S. L. Kaufman.

MIXED MUSTARD PICKLES.

1 qt. cucumbers or pickles;
1 qt. small onions;
1 qt. green beans;
1 qt. green tomatoes;
6 peppers;
2 heads cauliflower;
2 qts. cider vinegar (boiled);
1 cup flour;
5 cents' worth tumeric;
6 tablespoons mustard;
2 cups sugar;

1 qt. cold vinegar to mix it, and boil.

—Mrs. Ludwig Kaufman.

MOCK HONEY.

3 lbs. granulated sugar;
1 pt. boiling water;
1 lump alum, size of a pea;
1 teacup grated quince.

Cook 10 minutes.

—Mrs. A. L. W.

PEACH-PEAR PRESERVES.

½ pk. Bartlett pears.
½ pk. peaches;

Pare and slice; weigh, and use equal amount of sugar (granulated). Mix well together and set on stove to simmer. This should cook until fruit is dark and thick (about 3 hours), when it can be jarred, and is ready for use. This preserve, if correctly made, is very good and inexpensive.

—Mrs. L. Sulzbacher, Braddock, Pa.

MUSTARD CHOW-CHOW.

2 head cauliflower (parboil);
1 qt. wax beans (parboil);
6 green peppers;
1 qt. small cucumbers;
2 qts. white onions;
1 qt. large cucumbers.

Cut the large cucumbers and salt in water 24 hours. Also salt onions 24 hours. Then mix all the vegetables. Put 2 qts. cider vinegar to boil. When boiling, add the following: 1 cup flour; 3 cents' worth tumeric; 4 tablespoons mustard, and smooth in enough vinegar to make a thin paste; then add this to the boiling vinegar, and let boil for 10 minutes. Throw this over the vegetables and let boil 1 minute, and then put it in Mason jars, and seal.

—Amelia H. Cohen.

PICKLES.

100 pickles;
1 cup sugar;
1 cup salt;
1 cup dry mustard;
cider vinegar.

Mix salt, sugar and mustard with sufficient vinegar to boil to smooth paste; then add a gallon of cold cider vinegar. Place pickles in a crock and cover with the brine. Place a plate and weight and cover closely. Will keep indefinitely in a cool cellar.

—Mrs. S. L. Kaufman.

SOUTHERN CHILI SAUCE.

1 gal. ripe tomatoes;
2 qts. onions;
4 green peppers (sweet);
4 red peppers (sweet);
4 cloves;
2 cups chopped celery;
1 qt. vinegar;
garlic;
3 tablespoons pulverized mustard.
Salt to taste;
1 lb. sugar;
1 handful mixed pickling;
1 teaspoon curry powder;
1 teaspoon cinnamon;
1 teaspon cayenne pepper;
1 tablespoon celery seed;
1 tablespoon mustard seed;

Cut tomatoes, onions and peppers into dice and the garlic exceedingly fine. Mix sugar, spices and vinegar together and add to other ingredients. Boil several hours till of good consistency.

—Mrs. Virginia Parks, Atlanta, Ga.

ORANGE MARMALADE.

12 sweet oranges (Valencia);
6 bitter oranges (Seville);
4 lemons;
8 lbs. sugar;
4 qts water.

After cutting oranges and lemons in very thin slices, cover them with the water and let stand 36 hours. Then boil 3 hours. Add sugar and boil 2 hours more. So much depends on size and sweetness of the oranges, that one must judge the amount of sugar. Also too much boiling makes marmalade dark.

3 oranges;
1 lemon;
cold water;
4 lbs. granulated sugar;

Slice very thin rind and all 3 large, seedless oranges, and 1 lemon. Pour over the sliced fruit 11 tumblers of cold water, and set away for 24 hours. Then boil slowly for 1 hour. After boiling, add 4 lbs. granulated sugar, and set away for 24 hours longer. Then boil for 1½ hours. Pour into jelly glasses. This amount will fill 8 glasses. Cover with parafine. Not original, but tried, and is very fine.

—Theresa S. Tausig.

PICKLED BEANS.

String and cut sufficient beans to fill a 25-lb. muslin sugar sack; tie same up and place in a crock; cover with a salt brine strong enough to float an egg. Keep like sauerkraut. The sugar sack catches mold that would otherwise settle on the beans. Soak in fresh water for several hours before using and cook same as fresh beans.

—Mrs. S. L. Kaufman.

SPICED CURRANTS.

5 lbs. currants;
4 lbs. sugar;
1 pt. vinegar.
2 tablespoons cloves;
2 tablespoons cinnamon;

Put spices in a bag. Nice with meats.

PINEAPPLE AND STRAWBERRY PRESERVES.

The proportions of these preserves are 1 pineapple to 2 qts. of berries; wash the berries and drain well before picking. Weigh your fruit and cover with equal amount of sugar, and let stand over night. Next morning grate your pineapples and put them on to boil with equal amount of sugar, and boil for 10 or 15 minutes; then add the sugared berries and boil together until the syrup is of the proper consistency. Delicious.

—Mrs. Sol. Brown, New Castle.

PRESERVED WATERMELON RIND.

1 gal. water;
1 oz. alum;
1 qt. cider vinegar;
2 lbs. sugar;
1 oz. whole cinnamon;
½ oz. cloves.

Cut the rind in small pieces. Boil the alum and water and pour over the rind and let stand over night. Drain in the morning. Then boil the vinegar, sugar, cinnamon, cloves; pour on the rind and let boil until clear. Put in jars and seal.

—Mrs. J. Prince, Cleveland.

STRAWBERRY PRESERVE.

Select large solid berries and use a pound of sugar to a pound of fruit. Place alternately a layer of berries and sugar in preserving kettle and let stand over night. In the morning place over fire and boil 15 or 20 minutes. Pour on platters and let remain 3 or 4 days, then put into jelly glasses and seal.

SWEET PICKLED CHERRIES.

Clean and stem sound cherries, then place in a crock, covered with vinegar, over night. Next morning drain cherries and put in a stone jar, a layer of cherries, and then a very thick layer of granulated sugar, and so on, until the cherries have all been used; set crock or jar in sun until all sugar has been dissolved. Stir well every day. When this is finished place in jars. Very fine.

—Mrs. W. L. Kann.

SAENFT-GURGEN.

Pickles;
Vinegar;
Red peppers;
Salt;
Sugar;
Mustard seed.

Peel large yellow pickles; cut out seeds and quarter. Sprinkle with salt and leave stand over night. Next day wipe each one dry and put into hot vinegar, cook for a few minutes. Sweeten white wine vinegar to taste. After pickles are cooked fill in jars, add some small red peppers and a little mustard seed to each jar. Fill up with the hot vinegar and seal. Dilute the vinegar if too strong. Very fine.

—Mrs. G. E. Crone.

TOMATO CHUTNEY.

(Original.)

½ pk. tomatoes, boiled and strained;
1 tablespoon ginger;
3 finely chopped onions;
1 cup cider vinegar;
2 tablespoons salt;
3 apples;
3 red peppers;
1 cup sugar.

Boil all together (but not too long); bottle and seal.

—Mrs. M. A. Goodstone.

TOMATO PRESERVES.

Use yellow tomatoes; skin them by pouring boiling water over them. To each bushel of tomatoes add 1 doz. lemons; ¾ lb. of sugar to each lb. of fruit; small quantity of mace and white Jamaica ginger. Clear the syrup before putting in the fruit, and judge of the consistency as for other preserves.

—Mrs. A. H. New, New York.

WINTER DILL PICKLES.

Fill glass jars with pickles; add mixed spices, horseradish and green peppers. Boil 6 qts. water and 13 oz. salt; 1 piece alum (size of a nutmeg). When boiling add 1 qt. vinegar and remove from fire. Pour over pickles while hot; seal at once.

WINTER DILL PICKLES.

Pack alternate layers of pickles and dill in an air-tight barrel, preferably a wine barrel. Cut 6 red peppers into small pieces, putting them here and there. Boil liquid enough to cover pickles in the proportion of 1 gal. water, ¾ lb. salt and 1 qt. vinegar. Remove scum. After cooling a little pour over pickles until barrel is full. Put on head of barrel, hoops, etc., and pour paraffine in the cracks.

—Mrs. H. N. Benedict.

MEMORANDUM

MEMORANDUM

Beverages

BLACKBERRY CORDIAL.

4 qts. ripe blackberries;
1 large handful of cinnamon sticks;
1 gal. good whiskey;
2 doz. cloves;
2 pieces of ginger root;
5 lb. sugar.
3 qts. Huckleberries;

Mash berries together with a potatoe-masher, put in a 2-gal. wide mouth jug of some kind, with the sugar and spices, and last the whiskey on top, and mix together with a little stick. Cork tight, and set in the sun for 3 weeks, occasionally stirring it; then set in a cool place for 4 weeks; strain and bottle. Very fine.

—Mrs. Louis Schwarz.

CHAMPAGNE PUNCH.

1 tablespoon maraschino;
1 bottle cold soda;
1 qt. champagne;
1 pt. cooled and strained Oolong tea.
1 tablespoon of eurak;
2 wine glasses Rhine wine;
1 tablespoon brandy;

Mix all with a ladle in a punch bowl; add piece of ice and slices of peeled orange and banana.

CLARET CUP.

3 lemons;
1 cup sugar;
3 tablespoons Benedictine;
1 bottle sarsaparilla;
2 bottles claret;
1 syphon vichy;
ice.

Use juice of lemons and add other ingredients. Add the following to take sharp taste away: slice 3 oranges; slice 3 bananas; slice 1 lemon

CLARET CUP.

1 qt. claret;
1 qt. Apollonaris;
1 doz. Maraschino cherries;
1 pony brandy;
bunch of mint;
1 doz. lemons;
2 oranges;
1 cucumber peel;
6 tablespoons pulverized sugar.

Mix claret, Apollonaris, brandy and juice of lemons; slice the oranges into the pitcher; add cucumber peel; add sugar, mix well, and once in the pitcher throw in the cherries and place a bunch of mint on the pitcher's edge. It makes the punch too strong to place it in the jar.

—Concordia Club.

COCKTAIL.

1-3 qt. whiskey;
1 wineglass maraschino;
Juice of ½ lemon;
2-3 qt. Italian vermouth;
1 teaspoon bitters;
1 tablespoon powdered sugar.

Mix thoroughly with some cracked ice. Take empty cocktail glass and moisten edge on a piece of lemon. Dip in powdered sugar, holding glass upside down. In each glass put cherry, and ½ teaspoon maraschino. Fill glass with cocktail mixture. If desired, add more sugar.

—Mrs. Augusta Kaufman.

FROZEN EGG NOGG.

1 qt. rich cream;
1 cup powdered sugar;
1 wineglass brandy;
1 wineglass rum.

Freeze in the usual way.

—Chicago.

MINT PUNCH.

1 cup sugar;
3 peeled lemons, sliced thin;
Juice of 6 lemons.

Add, when ready to serve, a dozen sprays of green mint, 1 qt. of pounded ice and pour, from a height, 2 or 3 bottles of ginger ale.

RASPBERRY VINEGAR.

6 qts. raspberries; 1 qt. cider vinegar.

Put fruit in a stone jar and cover with vinegar. Allow to stand for 4 days, stirring thoroughly every day. Strain through jelly bag. Take equal quantity of sugar and juice. Boil until thick, but not jellied. Skim off all scum. Bottle and seal when cold.

—Mrs. S. B. Goldsmith.

RUM PUNCH WITH FRUIT.

1 qt. rum;
1 qt. strawberries;
2 cups sugar;
1 pt. strong tea;
4 oranges;
4 lemons;
1 pineapple;
1 pt. sherry.

Slice oranges, lemons and pineapple. Add all ingredients and mix several hours before needed. When ready to serve add a chunk of ice and 3 pts. of soda or Apollonaris.

SOUTHERN EGG NOGG.

16 eggs;
3 scant cups sugar;
1 gal. milk;
½ pt. rum;
½ pt. brandy;
1½ pts. whiskey;
1½ nutmegs.

Separate eggs, and beat the yolks with the sugar, as for a cake. Gradually add the milk, which should be good and rich; then the various liquors, and grated nutmeg, and last beat in the stiff-beaten whites of eggs. This makes a good quantity but receipt may be devided. To make a punch extra fine mix it and place in a stone crock. (covered of course) for at least two days before wanted Then stir up and serve. It will keep for nearly a week, if properly made.

—Nettie M. Kaufman.

TOM AND JERRY.

Separate an egg; add sufficient sugar to the yolk to make it stiff; add beaten white to the yolk. Stir in ½ tablespoon brandy, same of rum; put in glass and fill up with either hot milk or hot water. Grate nutmeg on top and serve at once.

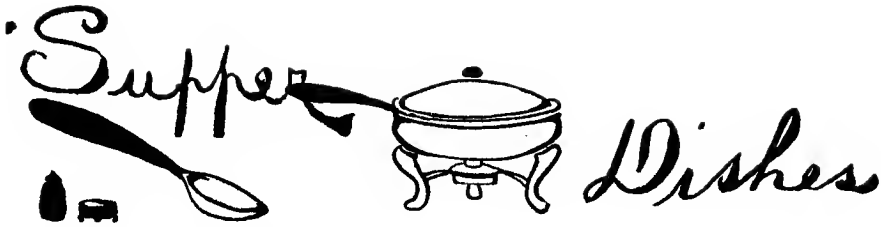
TUTTI-FRUITTI PUNCH.

2 qts. water;
1 lb. sugar;
2 lemons;
4 oranges;
2 doz. Malaga grapes;
2 slices tangerine orange;
4 slices pineapple;
1 banana.

Boil together for 5 minutes 1 quart of water and the sugar. Add grated rind of lemons and oranges and boil 10 minutes longer. Strain syrup through cheesecloth and add 1 qt. of cold water. Add juice of lemons, oranges and the other fruit sliced.

MEMORANDUM.

MEMORANDUM.



BAKED CHICKEN AND MUSHROOMS.

Cut medium sized boiled chicken into small squares. Make sauce of the following: 1 pt. boiling milk; 1 tablespoon butter; 1 tablespoon cornstarch; salt; red pepper. Dissolve cornstarch in butter. Pour the sauce over the chicken and add half a can of mushrooms. Put into shells, with crumbs and a little fresh butter on top. Bake about 15 minutes.

BIRD'S NEST.

Cover each slice of bread with grated American cheese. Toast in oven. Poach the yolks of eggs and place one in the center of each piece of toast. Beat the whites of the eggs to a froth and surround each yolk with beaten white. Bake in the oven until the white turns brown.

BROILED OYSTERS.

Drip oysters; pat in floured towel. Broil oysters quickly; place on buttered toast, and pour over some melted butter, and seasoning to taste. Serve very hot.

CHEESE PUDDING.

1 pt. milk;
2 eggs;
½ teaspoon salt;
1 pt. bread crumbs;
1½ cups grated cheese;
pinch of soda.

Beat eggs light and mix with other ingredients. Place in baking dish in which it can be served and bake in a moderate oven until brown on top.

BROILED SARDINES.

Select large sardines; wipe the oil from them. Dip in egg and rolled cracker. Fry in hot butter and serve on toast.

CHEESE SOUFFLE.

1 lb. American cheese (grated);
1 tablespoon flour;
2 tablespoons butter;
2 to 3 cups milk;
6 eggs (beaten separately);
Worcestershire sauce.

Melt flour and butter together. Add the milk and when thoroughly cooked; stir in the cheese, but only let it melt; do not let cheese boil. Add eggs and Worcestershire sauce. Bake in a good oven 10 to 20 minutes.

—N. Y.

CHICKEN LIVER TIMBALES.

4 eggs;
12 chicken livers;
seasoning.

Chop the livers fine; add the seasoning, yolks of 4 eggs, then the stiff-beaten whites and mix all together. Grease timbale moulds and set into pan of hot water to bake for 25 minutes.

—Mrs. A. H. New, New York.

CREAM OYSTERS.

Melt 1 tablespoon of butter; add 1 cup of milk, 1 small grated onion, salt and paprika to taste, some chopped parsley and juice of half a lemon. Drain 1 pt. of oysters, boil up and serve on toast.

—Mrs. M. Saller.

DEVILED EGGS.

Boil eggs until hard; remove shells when cold; cut in two lengthwise; take out yolks. Mash the yolks in a bowl; mix with a piece of butter, salt, pepper, mustard and a few drops of vinegar. Fill the whites and serve on toasted crackers.

—Mrs. Abe J. DeRoy.

CREAMED OYSTERS.

1 pt. oysters;
milk;
3 tablespoons butter;
5 tablespoons flour;
½ teaspoon salt;
⅛ teaspoon pepper;
celery salt.

Clean Oysters and cook until plump; drain the liquor and add enough milk to make 1½ cups. Melt butter and add flour and pour in gradually the liquor. Season with salt, pepper and celery salt. Add oysters, and as soon as heated, pour over slices of toast.

CREAMED SALMON ON TOAST.

1 can salmon;
1 tablespoon grated cheese;
1 tablespoon butter;
1 tablespoon flour;
1 cup milk;
toast;
salt.

Remove bones and cut salmon into small pieces, and cover with cheese. In a sauce pan melt butter, add flour to a paste; add milk and season to taste and boil, stirring until smooth. Drop in the salmon and boil 1 minute longer. Serve hot on toast.

—Miss B. S.

EGGS A LA DENIS.

Eggs;
toast;
2 cups broth;
1 onion (small);
salt.
butter (lump);
1 can mushrooms;
sherry wine;
flour;
pepper;
3 tablespoons tomatoes (canned);

Poach as many eggs as needed; slice round with cake cutter toast size of eggs. One hour before make sauce of broth tomatoes, strained, grated onions, lump butter, salt, pepper, mushrooms, and boil 1 hour slowly, in double boiler. Add the browned flour and boil 20 minutes longer; then add sherry to taste and pour over the poached eggs on toast.

—Mrs. I. W. Frank.

EGGS A LA PARIS.

Boil 8 eggs, not too hard. Take a piece of butter with a large spoon of flour; add ½ pt. cream; beat these all together (not including the boiled eggs) and season with salt and a little sugar. Add to this mixture the yolks of 8 other eggs. Beat the whites and add to the cream mixture. Butter a platter and place half the above mixture on it; bake 10 minutes. Then add the boiled eggs and balance of the mixture and bake 10 minutes more. This amount serves 6 persons.

—Chef of Plaza Hotel, New York City.

EGGS A LA COLBERT.

Put into the bottom of small cups one tablespoon cream sauce; into each cup put 1 peeled tomato with the center scooped out. Drop an egg into the tomato. Cover with cream sauce. Dust with bread crumbs. Stand in hot water and bake 15 minutes.

EGGS A LA AURORE.

Eggs;
1 small onion;
parsley:
salt;
paprika;
large lump butter;
cream;
grated American cheese.

Boil eggs hard; cut lengthwise; put yolks in a chopping bowl, adding 1 small onion, parsley, salt, dash of paprika and a good sized lump of butter. Chop very fine and refill the eggs. Put them in a round baking dish. Heat 2 ozs. butter and stir into this a little flour, the remainder of the egg filling; also enough cream to make a thick sauce; pour over eggs; add grated American cheese on top and bake for ½ hour.

—N. Y.

EGGS A LA RAGOUT.

Boil eggs 4½ minutes. Remove shells and place in cold water. Dip them in beaten egg and cracker dust or bread crumbs. Fry them in boiling fat until they are brown. Serve in a bed of lettuce with cream sauce.

EGGS BRONILLE.

2 fresh mushrooms;
6 eggs;
3 tablespoons butter;
½ cup milk;
salt;
pepper;
nutmeg;
toast.

Peel two fresh mushrooms, cut in dice and fry in 1 spoon of butter for 1 minute. Beat up 6 eggs with the milk or cream and seasoning. Now add 2 spoons butter to the mushrooms in the pan, turn in the eggs and stir until mixture thickens and creams. Pour over thin pieces of toast and serve.

EGGS A LA MARTIN.

Poach the desired number of eggs in muffin rings. When cold pour over them into the rings a strong chicken or beef stock. Put on ice to harden. When the eggs are jellied remove from rings and place on round pieces of cold meat. Decorate with a narrow strip of red or green pepper. Place in a bed of cress.

EGGS IN MUSTARD.

An egg for each person; parsley; salt; pepper. Butter timbale forms well and sprinkle with chopped parsley. Into each mould drop an egg (carefully without breaking); sprinkle with salt and pepper. Place moulds in pan with boiling water and steam until hard. When cold, turn out and serve each on a leaf of lettuce. Over this pour mayonnaise to which has been added a bottle of German mustard. The above eggs can be served hot on lettuce with a cream sauce flavored with cheese.

—New York.

EMINCE OF CHICKEN.

Red and green peppers;
chicken;
lobster;
rice;
tomato sauce.

Saute in butter peppers, and add to this minced chicken and lobster cut in dice. Cook a few minutes and serve on a bed of hot boiled rice, with tomato sauce.

—N. Y.

EGGS AND TOMATOES WITH CHEESE.

1 dessertspoon butter;
½ cup of cheese;
pepper;
salt;
2 eggs;
3 tomatoes.

Put a good desertspoon of butter in a pie dish. Slice in melting cheese, or hard cheese grated will do. Take care to season very well with pepper and salt, because on how it is seasoned will depend the success of the dish. Break in eggs to cover the cheese and more seasoning. Finally, cut some fresh tomatoes into pieces like the sections of an orange, and lay them round the dish. Bake in a quick oven about 10 minutes, or a quarter of an hour.

—Mrs. A. Kingsbacher.

EGG TIMBALES.

½ pt. bread crumbs;
1 cup milk;
5 eggs;
1 teaspoon parsley (chopped);
½ teaspoon salt;
cayenne (a dash).

Cover the bread crumbs with boiling milk, and when crumbs are soft add the eggs, well-beaten, parsley, salt and cayenne pepper. To this mixture you may add a little cold meat or a cup of green peas, cauliflower or asparagus (tips, previously cooked). Pour into tiny timbale pans, set them in a pan of hot water and cook in the oven for 20 minutes. When done invert into a platter. Remove the moulds, and serve with a well-seasoned cream sauce.

—Ida Ehrman Hirschfield.

NUT SALAD SANDWICHES.

Grind English walnuts or hickory nuts in your meat grinder, mix with an equal quantity of celery, chopped very, very fine, and add to this mixture mayonnaise, made with plenty of lemon juice. Have white bread cut thin, brush lightly with melted butter, lay on a crisp lettuce leaf; spread this with the nut and celery mixture; lay the second slice of bread upon it and serve at once.

AN EASY ENTREE.

Eggs,
salt;
grated cheese,
peppers.

Butter ramekins. Drop an egg in each. Cover with grated cheese and seasoning. Place ramekins in pan of hot water and bake in oven until egg is set.

—L. M., N. Y.

FROZEN CREAM CHEESE.

1 cream cheese;
1 glass bar le duc;
¼ pt. whipped cream;

Use whipped cream to soften cheese. Add bar le duc and freeze. It is served with toasted crackers, as the bar le duc is in the mixture.

—Mrs. G. Kaufman.

OYSTERS EN COQUILLE.

Oysters (large ones);
butter;
parsley;
pepper and salt;
bread crumbs;
oyster shells.

Drain the oysters; save the liquor and wash the shells. Marinate the oysters with melted butter, chopped parsley, pepper and salt. Fill the shells, cover with fine bread crumbs and a little liquor. Put bits of butter on top and brown in very hot oven. Nice for Sunday evening dish.

OYSTER RAREBIT.

1 cup oysters;
2 tablespoons butter;
salt;
pepper;
1 cup cheese;
2 eggs.

Parboil oysters in their liquor; drain and put liquor back to boil. After boiling, strain it. Put butter in chafing dish; add seasoning, and 1 finely-cut cheese. When melted, add ½ cup oyster liquor, then the oysters, allowing them to heat through; and last, the well-beaten eggs. Serve on toast.

—B. H.

OYSTERS KIRKPATRICK.

Use deep shells or ramekins, and place therein a piece of butter, oyster, pepper and salt. Cover with thick layer of tomato catsup and grated cheese. Bake 20 minutes.

—N. Y.

OYSTER POULETTE.

1 pt. milk;
liquor of oysters;
1 pt. oysters;
1 egg (yolk).

Put milk to boil; add some liquor of oysters; when boiling, thicken with flour; add salt, pepper and a little sherry wine to taste; then oysters; boil 1 minute; before serving, add yolk of egg.

—Mrs. Morris Kaufmann.

OYSTERS—SPANISH STYLE.

Have toast ready, quite thin. Put liquor of oysters on with a little butter. tabasco, Worcestershire, catsup, salt, pepper, and a green pepper, chopped very fine. Let this cook well, and add oysters; let cook until the ends curl. Skim out oysters and arrange on the toast and keep hot. Add browned flour to same and pour over oysters and serve at once.

—N. Y.

PIGS IN BLANKETS.

Select good-sized oysters; season slightly and wrap each one in a very thin slice of bacon, large enough to encircle it, and fasten with a toothpick. Cook in the broiler just long enough to crisp the bacon, and serve on hot toast.

—Helen K. Lieberman, Atlanta, Ga.

POACHED EGGS WITH MUSHROOMS.

1 can mushrooms;
1 tablespoon butter;
2 drops lemon juice;
10 poached eggs.

Place mushrooms in saucepan with butter; season with salt and pepper; add lemon juice; cook for 10 minutes. Thicken the sauce. Arrange eggs around a platter, pour on the sauce, put mushrooms in center, and serve hot with toast.

POACHED EGGS WITH TOMATO SAUCE.

1 can tomatoes;
1 large tablespoon flour;
½ onion;
¼ teaspoon salt;
pepper;
12 eggs.

Cook tomatoes and onion; strain; place on stove, and thicken with flour (dissolved in a little water and stirred until smooth); put in seasonings. Poach eggs and place on a piece of buttered toast on individual plates and cover with tomato sauce.

ROLLED SANDWICHES.

Pound 6 ounces ham or tongue, cooked, till smooth; then add 2 tablespoons butter; add a little pepper, and rub through a fine sieve. Cut thin slices of brown bread and trim off the crust. Butter them slightly. Mix the puree above prepared with 2 tablespoons mayonnaise sauce, and spread the buttered side with this. Roll up firmly each slice and press lightly for 20 minutes; then roll in a clean cloth. The rolls may be cut in halves, if liked. Any kind of meat may be used instead of ham or tongue.

SALMON IN A MOLD.

1 can salmon;
½ cup bread crumbs;
4 eggs;
salt;
pepper;
4 teaspoons butter;
parsley.

Chop salmon fine; rub in the melted butter (not hot), until smooth; then beat the eggs well and add, and last the crumbs. Place in well-buttered mold and steam 1 hour. To be eaten with catsup or a butter sauce.

—Bessie Cohen, Cleveland.

SALMON PUFFS.

1 lb. can salmon;
1 tablespoon butter;
½ cup bread crumbs;
1 tablespoon lemon juice;
3 eggs.

Remove skin and bones from fish; flake fine; add melted butter and bread crumbs, salt and pepper, lemon juice and eggs, well beaten. Mix well and put in cups; set these in hot water and bake ½ hour in hot oven. Turn out and cover with egg sauce.

SALMON LOAF.

1 can salmon;
2 eggs;
1½ cups bread crumbs;
1 tablespoon butter;
pepper and salt to taste;
dash of chopped parsley;
milk.

Mix the ingredients, adding milk enough to make them mix well; form into a loaf in a dripping pan, the bottom of which is covered with bread crumbs; cover the loaf with bread crumbs and bits of butter. Bake in a slow oven. The loaf should be brown on top. Cover with—

Dressing—

Oil of salmon;
1 cup milk;
1 teaspoon cornstarch;
salt and pepper to season.

Boil the salmon oil and milk; when boiling thicken with cornstarch, add salt and pepper, and cook until it is creamy.

SALMON MOUSSE.

6 eggs;
1 pt. milk;
1 package gelatine;
1 can salmon;
1 lemon;
salt;
paprika.

Make a custard of the milk and eggs and add dissolved minute gelatine. Shred the contents of a large can of salmon and flavor with the juice of a lemon and a little salt and paprika. Mix all thoroughly and add the beaten whites of the eggs. Mold into form and put on ice.

—Mrs. A. H. New, New York.

SARDINES EN CASSE.

Take 2 sardines to a person; skin and bone sardines; Mash fine with a fork. Add dash red pepper; dash white pepper; piece of butter; Worcestershire sauce; enough cream to moisten mixture. Put in ramekins, sprinkle with cracker crumbs and specks of butter. Set ramekins in pan of water and bake for 5 minutes.

—Mrs. Charles Dreifus.

SCALLOPED LOBSTER.

Lobster;
lemon juice;
1 pt. milk or cream;
salt;
pepper;
bread crumbs.

Boil and pick lobster into small pieces, and in a deep baking dish alternate lobster meat and bread crumbs, adding seasoning and juice of a lemon. Finish with crumbs, and over all pour cream or milk, and bake ½ hour. Serve hot.

—Miss B. S.

SHRIMP FRICASSEE.

1 tablespoon butter;
1 tablespoon flour;
1 teaspoon chopped onion;
2 cups strained tomato;
1 lb. shrimp;
salt;
pepper.

In a chafing dish cook the butter, flour and onion until the mixture is brown; then add the tomato. Stir occasionally until it becomes thick. Clean, wash, and drain the shrimps, and add them to the mixture. Season according to taste. Cover the dish, turn the lamp down, and allow the whole to simmer for 10 minutes, stirring occasionally.

SUNDAY SUPPER DISH.

Potatoes, Frankfurters and bacon. Pare potatoes of about one size, then hollow them through the center with an apple corer. Through this hollow, slip the Frankfurter and around the potato put a piece of bacon. Put in a pan in the oven, with a little water and some butter, and cook until potatoes are done.

—N. Y.

TOMATO OMELET.

5 eggs;
1 cup milk;
tomatoes enough for meal.

Cook tomatoes and rub through colander, season with butter, salt, pepper and sugar. Make omelet of eggs and milk; make in two rolls; lay on platter and pour tomato over it. Send to table hot.

—Mrs. M. M. Fink.

TOMATO SURPRISE.

1 head cabbage, shredded fine; tomatoes, as many as are required. Peel firm, smooth tomatoes; cut off the top, (to be used again as covering); scoop out the inside, and put in a bowl.

Dressing—

1 tablespoon sugar;
½ teaspoon dry mustard;
1 cup vinegar;
1 egg;
1 tablespoon butter;
salt and pepper.

Beat all together and boil 5 minutes, stirring constantly. Pour this mixture over cabbage and fill tomatoes with this salad. Put on covering, serve individually on lettuce leaf.

—Mrs. M. M. Kann.

TOMATO RAREBIT.

1 tablespoon butter;
2 cups grated cheese;
2 egg yolks;
½ cup tomato puree;
¼ teaspoon soda;
salt;
paprika.

Melt the butter; add cheese; stir till melted; then add other ingredients, previously mixed. Stir till smooth, and serve on toast.

—Helen K. Lieberman, Atlanta, Ga.

TOMATO TOAST.

1 can tomatoes;
1 tablespoon chopped onion;
1 tablespoon chopped parsley;
salt;
pepper.

Stew all this till thick. When the juice is somewhat absorbed, pour over slices of buttered toast and serve at once. Do not strain

—Mrs. John X. Smith, Watertown, N. Y.

WELSH RAREBIT.

½ lb. cheese;
1 tablespoon butter;
1 egg;
½ cup cream;
½ teaspoon salt;
dash cayenne pepper;
¾ teaspoon dry mustard.

Mince cheese and put all the ingredients into the chafer and stir continually until it is smooth and of the consistency of thick cream. Serve immediately on hot crackers.

WELSH RAREBIT.

1 lb. stale American cheese;
1 glass stale beer or ale;
1 teaspoon dry mustard;
pinch salt;
dust of paprika;
1 tablespoon Worcestshire sauce;
1 teaspoon cornstarch;
yolks of 3 eggs.

Melt small piece of butter in chafing dish, and add grated cheese, stirring all the time. Pour off fat, if too much drains off. Mix together all dry ingredients; then rub in slowly the beer; add eggs, well beaten, and stir together until perfectly smooth, and thick enough. Serve on toast, on very hot plates.

—Mrs. Ch. Dreyfus.

Rena Brown Cookies.

2 cups of G. Sugar.
1 cup of currants
3/4 of a cup of butter
1/2 lb of walnuts.
3 eggs
1 tablespoonful Cinnoman
1 teaspoonful of Baking powder
3 & 1/2 cups of flower.

Helen L. Cookies.

1 lbs of dates.
3 eggs
1 cup of chopped Almonds
1 teaspoonful of baking soda.
3 cups of flour
1/2 of boiling water put soda into this.
1 lbs of dark brown sugar.

MEMORANDUM

MEMORANDUM

CANDY

BUTTER SCOTCH.

1 cup molasses;
1 cup butter;
2 cups sugar;
1 teaspoon vanilla;
¼ teaspoon baking soda.

Boil together until it threads from the spoon. Pour into buttered tins. When cool, cut in squares.

—Miss Maltinsky.

CHOCOLATE CARAMELS.

1 cup grated chocolate;
½ cup New Orleans molasses;
1 cup milk;
1 cup granulated sugar;
small lump butter;
3 tablespoons vanilla.

Let milk boil; stir in chocolate; continue to stir until lumps are all gone; add molasses, sugar and butter; stir constantly, cooking hard all the time, until it is the consistency of mush. Flavor; pour into well-buttered pans. When slightly cool, mark off into squares.

DIVINITY CANDY.

3 lbs. white sugar;
1 lb. silver drip syrup;
1½ pts. cream;
2 lbs. English walnuts.

Cook until firm soft ball between the fingers, rather firm; then stir until creamed, and add chopped nuts when nearly creamed, and pack tight.

—Dr. Jane Wells Craven.

FIG PASTE.

3 cups candy sugar, mixed with 1 cup milk, and cooked until it will form in glass of cold water. Remove from fire and stir into it 1 cup chopped figs, and beat well; then pour into buttered pans and mark into squares.

FUDGE.

1 cup chopped nuts;
1 cup cream;
2 cups sugar;
vanilla to flavor.

Boil together until it threads; stir in chopped nuts, which have been dipped in melted chocolate. Pour on oiled paper. Cut into squares Press nut on top of each one.

—Miss Maltinsky.

FUDGE.

1 cup milk;
2 cups sugar;
1 cup molasses;
½ lb. chocolate;
1 teaspoon vanilla;
butter size of an egg.

Boil together until it crisps; beat it well off the fire; pour into buttered pans, and cut in squares.

—Miss Maltinsky.

GLACE FRUIT.

Dry oranges and lemons after peeling and separating each division. Take walnuts and Brazil nuts, being careful not to break; Malaga grapes and figs cut in small pieces. Take ¾ cup granulated sugar; ½ cup water; ¼ cup white wine vinegar; 1 tablespoon vanilla. Let this boil over a hot fire until when a little is dropped in cold water and tried it will eat well without sticking. Drop the prepared nuts and fruit, one at a time, in this mixture, placing each piece separately on well-buttered platter.

—Macon, Ga.

GLACE NUTS.

1 cup dry sugar should be melted over the fire, stirring slowly but constantly to prevent burning. Have a pan with boiling water ready, in which to set the saucepan of melted sugar, to prevent its hardening while dipping the nuts. Any kind of nuts can be used, and Malaga grapes are nice treated in the same way—but leave on the little stem to dip them by, so as to keep the grape firm, and to prevent the escaping juice thinning the syrup.

—Helen K. Lieberman, Atlanta, Ga.

FILLED PRUNES.

Swell prunes in sherry over night. If not swelled enough, steam. Fill with marshmallows and roll in sugar.

—Mrs. M. Kingsbacher.

MAPLE NUT CANDY.

To 1 lb. maple sugar, broken in pieces, 1 pt. sweet cream and the mixture boiled for 1 hour, stirring constantly. When nearly done, add chopped walnuts. When taken from fire, stir while mixture cools and begins to thicken. Then pour on buttered plate; allow to harden, and cut into squares. Very good.

NUT KISSES.

3 eggs; 2½ cups nuts.
2 cups pulverized sugar;

Mix the beaten whites of the eggs and the sugar to an icing. Add chopped nuts and bake in a slow oven.

NUTTED FIGS.

Use any kind of figs; wash them well and cut open and lay over night in claret or a mixture of wine and sherry. Then roll in a mixture made of ground nut meats, some orange peel and chopped citron; a few dried prunes and apricots cut fine and candied fruits also cut up—try to add the candied rhubarb as it gives a fine flavor. After rolling both sides of the figs with this coil up close with a toothpick.

—Mrs. Sam. Gallinger.

PEANUT BRITTLE.

2 cups granulated sugar; 1 cup shelled nuts.

Stir sugar over a slow fire until melted; then whirl in the nuts in the melted sugar. Remove to greased pan and break into squares when cold. This may be improved by grinding the nuts, instead of using whole.

—Miss B. S.

ORANGE STRAWS.

Soak orange skins in lukewarm water for an hour or longer. Then scrape out all the soft pulp that adheres to the skin; cut into narrow strips about ¼ inch wide; boil these hard, in clear water, until very soft—soft enough to be almost transparent—put them in a colander to drain. Then make a syrup of 1 cup granulated sugar and enough boiling water to dissolve the sugar. When it is thoroughly boiled and clear, cook a few "straws" at a time in the syrup for about 5 minutes. Have a large platter of granulated sugar. in which roll the straws. When they have absorbed all the sugar they can, put them on another plate to dry. These are a nice addition to the nuts and candied fruits served for a luncheon or dinner.

—Mrs. Max Hamburger, Chicago.

PRALINES.

1⅞ cups powdered sugar;
1 cup maple syrup;
½ cup cream;
2 cups pecan or hickory nuts.

Boil sugar, syrup and cream until when tried in water a soft ball is formed. Remove from fire and beat until creamy. Add nuts and drop from tip of spoon in small piles on buttered paper.

—Mrs. Meyer Fink.

SALTED ALMONDS.

Blanch Jordan almonds carefully, and add 1 teaspoon best olive oil to each 2 cups nuts. Place in hot oven and stir often. When brown, remove and sprinkle with fine salt to taste.

SEA FOAM.

1½ cups maple sugar;
1 egg (white);
½ cup water;
vanilla.

Boil sugar and water until it threads, and beat white of egg very stiff, and pour hot syrup over it, very slowly, beating all the time. Drop with a fork on buttered platter. Brown sugar may be used, if preferred.

—Miss L. Smith.

MEMORANDUM.

INDEX
TO ADVERTISERS

	Page
Allen Rug Weaving and Carpet cleaning Co.	19
Alexander J. and Son	4
Acker Edward	10
Buchbinder & Co.	8
Blind H. L.	1
Blackburn Academy of Dancing	13
Boggs & Buhl	18
Clark Bros.	18
Club Pressing Co.	13
Cohen S.	8
Colonial Trust Co.	——
Doubleday Hill Electric Co.	3
Daub & Son	22
Duffs College	5
Doeschner F. C.	6
Demmler, Meyer & Co.	18
David C. (The Louvre)	13
Eclipse Laundry	3
Fort Pitt Hotel	8
Fleischman Yeast Co.	16
Feuer I.	4
Garrett Jean	7
Goldinger A.	22
Grabowsky Wm.	12
Goehring & Bartley	7
Germania Savings Co.	——
Garry J. J.	20
Hotel Lincoln	20
Hotel Henry	5
Henieman	2
Hotel Schenley	19
Horne Jos. & Co.	2
Hotel Anderson	4
Holmes Store	12
Jameison Sisters	7
Jarrett Studio	17
Kaufman S.	10
Kleber	19
Kuhn Bros. & Co.	3
Kwallwasser L.	4
Kelly William	8
Kuhn's (Rittenhouse)	13
Liberty Cleaning Co.	16
Lechner & Schoenberger	6
Luedebuhl P. & Son	1
McCloy A. W. & Co.	1
Monongahela House	12
McCann & Co.	6
McDonald	5
McCreery & Co.	11
Mellor C. C.	15
Mag Chas	10
Open Front	11
Paulson Bros Co.	7
Pulpress J. R.	22
Penna Chocolate Co.	17
Palace The	15
Perry W. E.	2
Plough W. H.	6
Randolph & McClements	20
Renshaw John A. & Co.	4
Renshaw Carson Co.	4
Radcliffe G. H.	14
Robbins Electric Co.	14
Royal Laundry Co.	3
Shields Transfer & Storage Co.	11
Schaldenbrand	22
Smallwood & Ware	12
Spahr W. J.	6
Union Market	10
Vacuum Cleaning Co.	19
Willison I. & Son	16
Werner, Oswald & Sons	9
Wyland W. J.	15
Weldin J. R. Co.	14
Wasserman A. I.	14

THE COLONIAL TRUST COMPANY
317 FOURTH AVE—314-318 DIAMOND ST.

Capital and Surplus 10 Millions.
"In Capital and Surplus there is Strength"
Pays 4% on Savings.

H. L. BLIND & BROS.

Florists and Decorators

Liberty Avenue & Fifth Street
5424 Centre Avenue near Aiken

Flowers for Receptions and Weddings Blooming Plants in season

When in need of decorations ask for our representative to call,

BOTH PHONES

SANITARY DESKS

Differ from all others because they

Stand Up Off the Floor

No dust can accumulate unless you see it. A broom can reach under it.

Send to-day for our catalogue

A.W. McCLOY & Co
ESTABLISHED 1879
OFFICE STATIONERY, FURNITURE, PRINTING.
642&644 LIBERTY AVE. PITTSBURGH, PA.

P. LUDEBUEHL & SON
Penn & Frankstown Aves. E. E.

Seperate departments for Men, Women and Children

Germania Savings Bank
COR. OF WOOD AND DIAMOND
Pays 4% on Savings

Old, Conservative and Strong.
Founded 1870.

Joseph Horne Company
PITTSBURG'S GREAT STORE

EVERYTHING
for
EVERYBODY
And always at the very lowest prices

W. E. Perry
Photographer

516 Federal Street

(Opposite Boggs & Buhl)

North Side, Pittsburgh, Pa.

Home Portrature a Specialty

P. & A. Phone, Main 111 Stand No. 80

HEINEMAN'S
DIAMOND MARKET

Under Old City Hall, Facing
Market Street.

Finest Elgin Creamery,
Strictly Fresh Eggs,
Full Line of
Cheese and
Country
Roll

THE COLONIAL TRUST COMPANY
317 FOURTH AVE—314-318 DIAMOND ST.

Capital and Surplus 10 Millions.
"In Capital and Surplus there is Strength"
Pays 4% on Savings.

Fit Better **HAND TURNED COLLARS** **Wear Longer**

PHONE
P. & A. Main
148

ECLIPSE LAUNDRY COMPANY

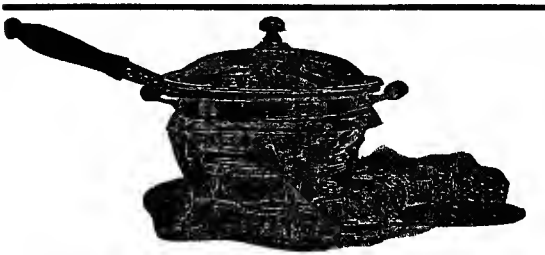
PHONE
BELL, Grant
2943

STEVENSON & FORBES STS.

PITTSBURGH, PA.

Why not have your collars laundered by a process that will assure you the maximum amount of wear from your linen?

Every department is operated with a view of obtaining the best possible quality of work with the least possible wear on the goods.



Electric Chafing Dish

Cheaper, Neater and costs less to operate than those heated by alcohol

Efficient and Durable electric heating devices of all descriptions.

DOUBLEDAY-HILL ELECTRIC CO.

919 LIBERTY AVENUE, PITTSBURGH, PA.

ROYAL LAUNDRY COMPANY
TRADE MARK
409 SEDGWICK ST.
ALLEGHENY

ROYAL LAUNDRY CO.

Largest Plant Latest Improvements
Greatest Buisness

Your Patronage Solicited

101 Brady——Bell Phones——1404 Highland
35 Chester——P. & A. Phones——84 East

Everything to eat

——AT——

Kuhn & Bro. Co.'s.

3 Stores

East End, Wilkinsburg, Oakmont.

Germania Savings Bank
COR. OF WOOD AND DIAMOND
Pays 4% on Savings

Old, Conservative and Strong.
Founded 1870.

Hotel Anderson

Sixth St. & Penn Ave.

W. M. McKINNIE
Proprietor

Pittsburgh, Pa.

Jno. A. Renshaw & Company

Liberty & 9th Street
PITTSBURGH.

Renshaw, Carson & Co.

415 Federal St. North Side

Wholesale and Retail Dealers in
Fine Family Groceries
—AND—
Pure Food Products

Bell Telephone 1606 Schenley

L. Kwalwasser

LADIES' TAILOR

4599 Forbes St. Corner Craig **Pittsburgh, Pa.**

Bell Telephone 5021-J Highland

J. Alexander & Son

Fine Furniture, Upholstery,
Draperies and Interior
Decorations.

5140 Liberty Avenue
Pittsburgh, Pa.

Bell Phone 378 L. Schenley

I. FEUER

ARTISTIC
LADIES' TAILOR

323 S. CRAIG ST.
NEAR FORBES STREET
PITTSBURGH, PA.

THE COLONIAL TRUST COMPANY
317 FOURTH AVE—314-318 DIAMOND ST.

Capital and Surplus 10 Millions.
"In Capital and Surplus there is Strength"
Pays 4% on Savings.

HOTEL HENRY

FIFTH AVENUE AND SMITHFIELD STREET

PITTSBURGH, PA.

European Plan — Modern Fire Proof

Rates $1.50 and upwards.

E. E. BONNEVILLE, Manager

BUSINESS EDUCATION

A practical education that will enable you to make a profitable living

An education that you will need a life time

Day and Evening Sessions

Duffs College

Sixth Street & Liberty Avenue
Pittsburg, Pa.

The Standard of Excellence

MacDONALD'S

Candies, Ice Cream Sodas and Dainty Lunch

Novelties, Dinner Favors, Fancy Baskets and Boxes

208 SIXTH STREET
PITTSBURG

Germania Savings Bank
COR. OF WOOD AND DIAMOND
Pays 4% on Savings

Old, Conservative and Strong.
Founded 1870.

Excellent Furs at DOESCHNER'S

DOESCHNER'S Furs are of excellent and superior quality. They represent the highest degree of achievement in workmanship, style, fit and appearance

The DOESCHNER collection of Furs is large, varied and consists entirely of garments made at the DOESCHNER establishment and being offered at prices which by comparison are the most reasonable consistant with quality.

F. C. DOESCHNER

720 PENN AVENUE
PITTSBURGH, PA.

—PIANOS—

Kranich & Bach

ART PIANOS

Supreme in the Class of Highest Grades

14 other prominent makes of pianos

APPOLLO PLAYER PIANO
PLAYS 58, 65, & 88 NOTES

Has transposing mouthpiece

CECILIAN PLAYER PIANO
PLAYS 65 & 88 NOTES

Metal Action Plays all standard music

ALL PLAYER MUSIC

Lechner & Schoenberger Co.
340 & 342 Fifth Avenue
Pittsburgh, Pa.

McCANN & CO.

BUTTER & EGGS

413-415 Market Street Pittsburgh

W. H. PLOUGH

Duquesne Pharmacy

A complete assortment of

Pure Drugs & Toilet Requisites

Compounding of Phyaicians' Prescriptions a specialty.

No. 603 Smithfield St.
Pittsburgh, Pa.

Bell Telephone 3782 Grant
P. & A. Telephone 1932 Main

USE SPAHR'S
Highland Blend Coffee
25 CENTS PER POUND

W. J. Spahr

GROCER

6117 Penn Avenue
Pittsburgh, Pa.

Bell Phones Highland 1203-1204-9060-J
P. & A. Phone East 47

THE COLONIAL TRUST COMPANY
317 FOURTH AVE—314-318 DIAMOND ST.

Capital and Surplus 10 Millions.
"In Capital and Surplus there is Strength"
Pays 4%-on Savings.

72 years on Wood Street

PAULSON BROS. CO.

Hats & Furs for Men & Women

PHOTOGRAPHS BY

Jamieson Sisters

Dainty Miniature effects in color and suitably framed.

Strong portrait likeness in Platiume and carbon.

Our work speaks for itself.

WE WANT YOUR PATRONAGE

Studio in The Wallace Block
Centre & Highland Aves.

Goehring & Bartley

EVERY KIND OF
Housefurnishing Goods
Hardware, Gas Ranges, Painters' Supplies, Window and Plate Glass

6203 Penn Avenue, E. E.
Pittsburgh

Both Phones
Bell 340 and 341 Highland
P. & A. 341 East

Bell Phone 568-J Grant

Jean Garret

LADIES' TAILOR

306 Monongahela National Bank Building

Pittsburgh, Pa.

Germania Savings Bank
COR. OF WOOD AND DIAMOND
Pays 4% on Savings

Old, Conservative and Strong.
Founded 1870.

Fort Pitt Hotel

PITTSBURGH, PA.

Bell Phone 3461 Court

Buchbinder & Co.
OPTICIANS

442 Penn Ave., Cor Fifth St. Pittsburgh, Pa.

Bell Phone 2016 Grant

S. COHEN
LADIES' TAILOR

Rooms 430-431-432 433
FULTON BUILDING

Sixth St. & Duquesne Way
Pittsburgh, Pa.

Bell Phone 1025 Highland

William Kelly
DEALER IN
Fine Butter, Eggs and Poultry
Unsalted Butter and Home Dressed Poultry a Specialty
Stalls 179-181 Liberty Market
Wagon leaves 10 A. M.

Oswald Werner & Sons

Oldest and Largest

Fancy Shop Dyeing and Cleaning Establishment

In Pittsburg

Downtown Office

631 PENN AVENUE

East End Office

COR. S. HIGHLAND AVE. & BAUM STREET

Works

COR. BRYANT, ST. CLAIR & MELLON STREETS

Germania Savings Bank
COR. OF WOOD AND DIAMOND
Pays 4% on Savings

Old, Conservative and Strong.
Founded 1870.

CHAS. MAG
Umbrellas and Leather Goods

REPAIRING
6003 Penn Avenue.
Bell Phone 2834-R Highland

Bell Phone 56 Highland

Edward Acker
Our Speciality is
Kitchen Goods

The little extras the Regular Hardware Stores don't like to bother with

123 S. Highland Avenue
East End

Established 1873

Headquarters for
Home Dressed Poultry, Fancy
Game and all Specialties

UNION MARKET

4 Diamond Square
Pittsburgh

S. Kaufman
LADIES' TAILOR

501-502 Fulton Building
Sixth Street, Pittsburgh, Pa.

Bell Phone 3598 Grant

THE COLONIAL TRUST COMPANY
817 FOURTH AVE — 814-818 DIAMOND ST

Capital and Surplus 10 Millions.
"In Capital and Surplus there is Strength"
Pays 4% on Savings.

McCreery & Company

Dry Goods

Wood Street at Sixth Avenue
Pittsburgh

Bell 2691 Court P. & A. 1063 Main

Open Front

O. H. Shoemaker, Prop.

Butter, Eggs, Cheese, Poultry, Tea and Coffee

432-434 Market St.
Pittsburgh, Pa.

Packers, Movers, Storers and Shippers of Furniture, Pianos and all Classes of Household Goods. Trunks Delivered to all parts of City.

SHIELDS
TRANSFER & STORAGE CO.

Rug and Carpet Cleaning a specialty

General Office
4759 Liberty Avenue,
Pittsburg, Pa.

Bell Fisk 992 P. A. 227 Lawrence

Germania Savings Bank
COR. OF WOOD AND DIAMOND
Pays 4% on Savings

Old, Conservative and Strong.
Founded 1870.

Fine Furs

For thirty-three years this store has been Pittsburgh Headquarters for Fine Furs

To-day we are the only exclusive Fur House in Western Penna.

Wm. Grabowsky

707 Penn Avenue
Pittsburgh, Pa.

Latest Novelties in Hair Goods,
Second Floor, Room 2.

SMALLWOOD & WARE,

LADIES' HAIR DRESSING,

Ladies' and Gentleman's
Chiropody and Manicure Parlors.

A. E. Smallwood, Proprietor

6117 Penn Avenue,
Pittsburg, Pa.

Residence, 6626 Penn Avenue

Bell 'Phones

Office	Residence
846-L Highland	2665-J Highland

MONONGAHELA HOUSE

Thoroughly Modernized
EUROPEAN
Newly Furnished and Strictly Up-to-Date

Ladies' Dining Room
on First Floor

ORCHESTRA IN ATTENDANCE

Rooms $1.00 and Upwards

J. B. KELLEY, Manager

Pittsburgh's Most Famous Hotel

OPPOSITE—B. & O., B. R & P., and P. L. E. Depots and Boat Landing
Smithfield and Water Streets

Bell Phone HI-2957

THE HOLMES COMPANY

Bookmen, Stationers, Engravers

Fine Stationery, Engraving, Brass and Leather Novelties, Dinner Cards, Playing Cards, Tallies, Etc.

All the Latest Fiction and Magazines

Visit our Circulating Library Open Evenings

6016 Penn Avenue
Pittsburgh, Pa.

THE COLONIAL TRUST COMPANY
317 FOURTH AVE — 314-316 DIAMOND ST

Capital and Surplus 10 Millions.
"In Capital and Surplus there is Strength"
Pays 4% on Savings.

BLACKBURN'S
ACADEMY OF DANCING

Ball Room, Fancy, Stage, Step and Toe Dancing, Grace Physical Culture and Deportment

Private Lessons by Appointment
Children Trained for Pantomimes Carnivals, and Performances of all kinds
Call or write for Illustrated booklet
401-403-405 Liberty Ave. Pittsburgh, Pa.
1925 Court—Phones—9231 Court

Pretty Garments are often Ruined

By home cleaning methods. Why run the risk when we do the work for you at reasonable prices and do it right

CLUB PRESSING CO.
CLEANING & DYEING.

6339 PENN AVENUE.,
PITTSBURG, PA.
P. & A. 556 East—Phones—Bell 824 Hiland

The Louvre Smart Set Shop

A SHOP FOR HIGH GRADE

Gloves, Corsets, Hosiery, Underwear, Neckwear, and Veiling

Miss C. David

Penn Ave. cor. Sixth St.
Pittsburg, Pa.

Plain and Fancy Cooking

Novelties in Pastry

Superior Ice Cream

Pure Confections

EVERYTHING WE MAKE IS THE BEST

KUHN'S

In The Rittenhouse

Germania Savings Bank
COR. OF WOOD AND DIAMOND
Pays 4% on Savings

Old, Conservative and Strong.
Founded 1870.

A. I. Wasserman

LADIES TAILOR AND FURRIER

Habits in Cross or Side Saddle
also Plain and Fancy
Tailored Gowns and Costumes
for all occasions.
Prices moderate

Orders executed on very short notice

317 So. Craig St. cor. Filmore
(First cor. off Forbes St.)

Bell 'Phone, Schenley, 130-R

BOOKS
Standard sets, new fiction, history, poetry, reference, etc.

STATIONERY
Best papers of leading mills and office supplies.

CORRECT ENGRAVING
Is largely a matter of experience and facilities. We have both.
Newest ideas in Invitations, Calling Cards and Monograms.

J. R. Weldin & Co.

429-431 Wood St., Pittsburgh

Robbins Electric Company

830 LIBERTY AVENUE

PITTSBURGH

G. H. Radcliffe

INTERIOR DECORATOR

Wall Paper
and
Room Mouldings

ESTIMATES FURNISHED

Bell Phone 2028 Highland

5966 Baum Street
First Store Below South Highland

THE COLONIAL TRUST COMPANY
317 FOURTH AVE—314-318 DIAMOND ST.

Capital and Surplus 10 Millions.
"In Capital and Surplus there is Strength"
Pays 4% on Savings.

The Palace
235 FIFTH AVENUE

NOVELTIES OF EVERY DESCRIPTION
Suitable for Wedding and Anniversary Gifts and Card Prizes in China, Silver, Cut Glass, Leather and Bronze

Euchre, Bridge and "500" scores distributed gratis

Compliments of

C. C. Mellor Co.
319-321 FIFTH AVE.
PITTSBURG

PIANOS and
"EVERYTHING MUSICAL"

Phone, Bell 934-J Cedar P. & A. 1392 A

W. J. Wyland
DELICATESSEN

Fine line of Imported Fish, Cheese, and Meats; also fine line of Fish, Oysters and Clams. Soft and Hard Shell Crabs. Sea Food and Game.

68-69-70 Allegheny Market
North Side, Pittsburgh, Pa.

Special Delivery to East End every Saturday

Germania Savings Bank
COR. OF WOOD AND DIAMOND
Pays 4% on Savings

Old, Conservative and Strong.
Founded 1870.

Telephones
Bell 102 North
P. & A. 102 North

Residence Phone
P. & A. 62 North

I. Willison & Son

Funeral Directors

600-602 Cedar Avenue,
North Side, Pittsburg, Pa.

Chapel For Services

Livery and Boarding Stables

FLEISCHMANN'S

COMPRESSED

YEAST

Has No Equal

Have Your Dresses Cleaned

—AT—

LIBERTY CLEANING & PRESSING CO.

301 S. CRAIG STREET

THE COLONIAL TRUST COMPANY
317 FOURTH AVE—314-318 DIAMOND ST.

Capital and Surplus 10 Millions.
"In Capital and Surplus there is Strength"
Pays 4% on Savings.

Pennsylvania Chocolate Company

Preparers of

ZATEK

Reg. U. S. Pat. off. 1907

TRADE MARK

Chocolate and Cocoa

The cleanest and most modern chocolate factory in the world.
Located here in Pittsburgh.

Ask your dealer for ZATEK Chocolate BILLETS
Reg. U. S. Pat. Off 1907 Reg U. S. Pat. 1907

DEVIL CAKE

¾ cup butter;
1½ cup sugar;
1 cup sour milk;
1 teaspoon vanilla;
3 eggs;
2½ cups flour;
1 teaspoon baking soda;
1 cup Zatek Cocoa.

Mix butter and eggs; add sugar, milk, flour (well sifted), baking soda, cocoa and vanilla. Bake in a lond pan in moderately hot oven.

Walter C. Jarrett

PHOTOGRAPHER

266 Shady Ave., Pittsburgh, Pa.

BELL PHONE 723 HIGHLAND

Germania Savings Bank
COR. OF WOOD AND DIAMOND
Pays 4% on Savings

Old, Conservative and Strong.
Founded 1870.

B. & B.

American culinary science attains its daintiest and most appetizing degree, then the skill of its housewives.

It's logical, therefore, that the home should be provided with modern appliances to aid the housewife and her assistants in their efforts

In our House Furnishings section will be found numerous Kitchen Untensils of inestimable value.

BOGGS & BUHL

Quality Above Competition

Prices Below Competition

If you're just as careful in selecting high quality materials as you are in following carefully tested receipes, you'll come to us for your groceries.

We are just as careful in testing the quality of the goods we sell as you have been in testing these receipes. We buy with caution so that you may use with confidence, and eat with a relish.

Everything of the finest in Groceries, Fruits, Vegetables, Bakery Products Etc.

Clark Bros. & Co.

6110 Penn Ave. near Centre
East End **Pittsburg**

Demmler-Meyer Co.

Formerly Demmler Bros. Store Department

EVERYTHING FOR THE KITCHEN

House Furnishing Goods, Ranges, Refrigerators, Hotel and Restaurant Outfits and Supplies.

Hardware and Cutlery

633 Liberty Avenue
Pittsburg, Pa.

Telephones:
Bell Grant 225 P. & A. Main 277

THE COLONIAL TRUST COMPANY
317 FOURTH AVE—314-318 DIAMOND ST.

Capital and Surplus 10 Millions.
"In Capital and Surplus there is Strength"
Pays 4% on Savings.

Hotel Schenley

PITTSBURGH, PENNA.

TABLE D'HOTE THEATRE SUPPER
FROM 10:45 UNTIL MIDNIGHT

ONE DOLLAR

AFTERNOON TEA ON SATURDAY
FROM 4 TO 5:30 P. M.

MUSIC DURING DINNER AND
UNTIL 12:30 A. M.

JAMES RILEY
PROPRIETOR & MANAGER

"Only One Piano Factory"
IN WESTERN PENNSYLVANIA
THAT IS KLEBER'S
FACTORY IN GREENSBURG
PITTSBURGH STORE 513 WOOD ST.

By buying direct from the factory, you save the Dealer's and Agent's profits

ONE HUNDRED DOLLARS

KLEBER PIANOS have received enthusiastic indorsements of the leading Musicians and used in 8,000 homes

Makers of the
Schenley, Adams and Henry Pianos

EASY PAYMENTS.

DON'T THROW AWAY YOUR OLD CARPETS

But have them made over into handsome and serviceable Rugs, especially adaptable for libraries, dining rooms, bed rooms, bath rooms, halls and porches

THE ALLEN RUG WEAVING AND CARPET CLEANING CO.

Office
5983 Centre Avenue

Works:
Cor. Putman St. & P. R. R.

Pittsburg, Pa.

HELLO!

YES!

IT CAN BE DONE BY

VACUUM

We clean everything successfully:
Carpets, Upholstered Furniture, Mattresses, Etc. We also have experienced workmen for washing Fresco Paint and cleaning wall paper

Vacuum Cleaner Co.
OF PITTSBURG
H. MUNZESHEIMER, Mgr.

4614 Forbes St. 'Phone 135 Schenley

Germania Savings Bank
COR. OF WOOD AND DIAMOND
Pays 4% on Savings

Old, Conservative and Strong.
Founded 1870.

CUT FLOWERS, PALMS AND FERNS

Randolph & McClements

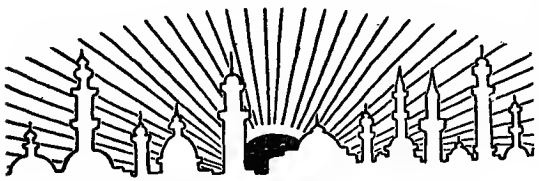
FLORAL EXPERTS

——TWO STORES——

Baum and Beatty Sts. 6002 Penn Ave.

E. E. PITTSBURGH, PA.

BOTH PHONES



JOHN J. GARRY

318 Bissell Block
Cor. 7th Ave. and Smithfield St.
PITTSBURGH
Bell Phone 2881-R Grant

ORIENTAL RUGS

"The Proof of the Pudding is in the eating"

The Recipe on the opposite page is one of "A Hundred Dainty Dishes"

Served Daily in the

ITALIAN GARDEN and FRENCH ROOM

OF THE

HOTEL LINCOLN

5th and Penn Ave., Pittsburgh, Pa.

FILLETS OF CHICKEN WITH FORCEMEAT.

(An entree made from one chicken to serve eight)

By Mr. G. Schult (Heddelin)
Steward Hotel Lincoln.

Remove the fillets with care, to avoid seperating the mignon and large fillets. Cut each side lengthwise into four fillets; bat each to a uniform thickness with a broad knife wet in cold water, dispose in a buttered agate pan, sprinkle with lemon juice, salt and pepper; cover with a buttered paper and cook about five minutes in a moderate oven, then press under a light weight until cold. Free the meat, taken from the first and second joints, of skin and sinew. To each half pound of meat add four ounces of panada, one ounce of butter, salt and white pepper, and pound in a mortar to a smooth paste, adding meanwhile two raw eggs. When well blended press through a sieve. Spread this to the depth of half an inch over the fillets, smooth the tops and edges with a knife wet in hot water and trim the fillets into shape if needed; put into a buttered saute pan, add two tablespoonfuls of sherry wine and set into the oven for about fifteen minutes or until firm to the touch. Dispose the fillets on a border of forcemeat or potato and fill the center with a ragout of button mushrooms and chicken quenelles, or of peas or asparagus in a rich sauce.

THE COLONIAL TRUST COMPANY
317 FOURTH AVE — 314-318 DIAMOND ST

Capital and Surplus 10 Millions.
"In Capital and Surplus there is Strength"
Pays 4% on Savings.

Announcement to Our Patrons

On May 1st, 1906 ,we purchased the Photographic Studio of C. A. Jarrett, 6200 Penn Avenue, Vilsack Building, Mr. C. A. Jarrett going into other business.

In the two and one-half years we have conducted the Studio, our greatest aim has been to please our Patrons by courteous treatment, superior workmanship and prompt delivery, and have succeeded in more than doubling the business.

Thanking you for your past patronage and trusting a continuance of same in the future, we remain, Respectfully,

SCHALDENBRAND BROS.

Phone, Highland 721 6200 Penn Avenue

Studio will be known as Schaldenbrand Bros. on and after Oct. 1st, 1908 instead of Jarrett Studio

Fancy IMPORTED and DOMESTIC Food Products

JOHN DAUB'S SONS
GROCERS

647 Smithfield St. Pittsburgh

Bell Telephone 419 Grant P. & A. Telephone 1924 Main

J. R. PULPRESS

DEALER IN

Fish, Oysters and Game

Stands 76 and 78

ALLEGHENY MARKET

GREATER PITTSBURGH, PA.

Bell Phone 228 Cedar

A. GOLDINGER

FURRIER

5939 Penn Ave., E. E.

Pittsburgh, Pa.